

FEBRUARY 4, 1956

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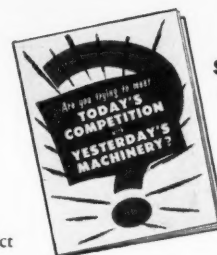
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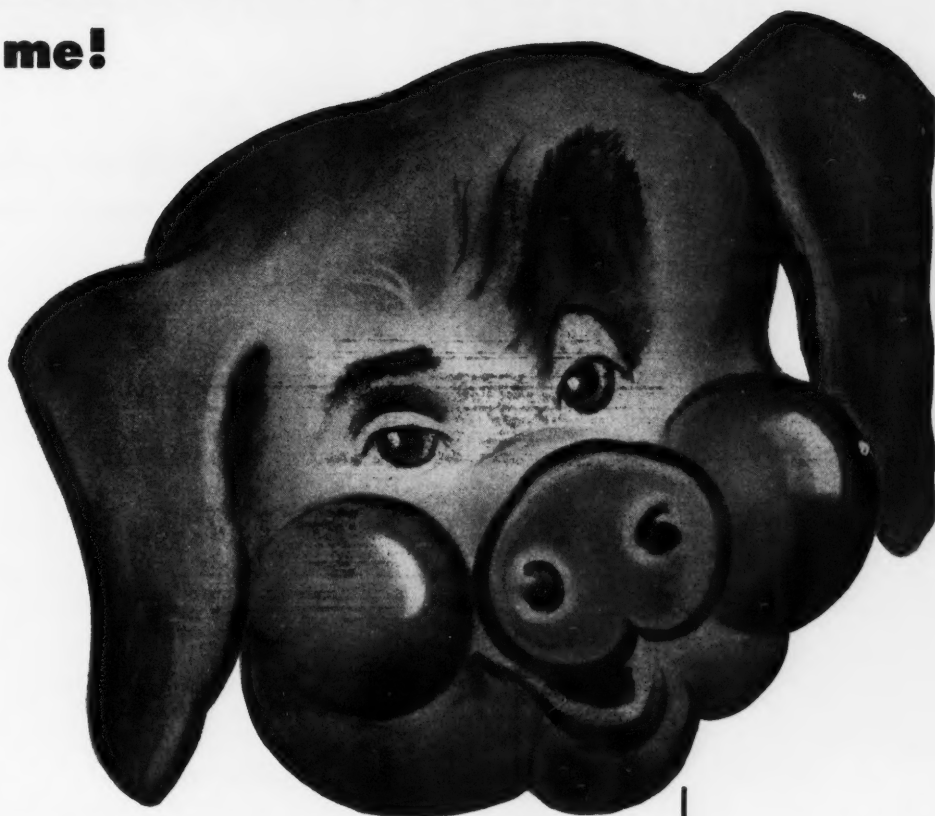


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THE NATIONAL

# Provisioner

VOLUME 134 FEBRUARY 4, 1956 NUMBER 5

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$9.00. Single copies, 30 cents. Copyright 1956 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

# News and Views

## THE NATIONAL PROVISIONER

VOL. 134 No. 5

FEBRUARY 4, 1956

### Here It Comes Again

It seems almost inevitable that man, when confronted by a difficult economic or social problem, looks around for a "devil" upon whom his troubles can be blamed. The fact that the "devil" may have had nothing to do with the creation of the difficulty, but merely happened to be in the way, affords no protection when the game of "let's pin the responsibility" begins. Sometimes, of course, the imp first chosen is able to lighten his own coloration several shades by the cry of, "Twaren't me, 'twere him."

The meat packing industry appears to be in the process of being miscast for the role of Beelzebub in the hog-pork scene of the current farm melodrama.

Although packers should by now be somewhat insensitive to the slanders of the misinformed and wilfully malicious, they deserve better treatment from responsible public officials who have the information and understanding to form reasonable judgments. The fact that they are tarred by implication (which the newspapers do not miss) rather than by forthright accusation, doesn't help much.

Statements made by Secretary of Agriculture Benson in Chicago this week constitute a case in point. Said he: "On the one hand the producer was being squeezed by high costs and low prices for his hogs while, on the other hand, processing and distribution charges remained constant and even increased." A little later he declared, after acknowledging that such processing and merchandising expenses as wages, freight, containers, fuel, etc., have risen, that "all of these higher costs in processing and merchandising pork have been *offset in good measure* by the increased marketing of hogs during this season."

We believe, first, that the concept of "margins," and "spreads," in meat processing and distribution, as it is commonly employed, has been sent to limbo by Swift's John Holmes (see page 42). Second, there aren't any such things as processing and distribution "charges" which the packer is sure of collecting in lesser or greater degree; if there had been, the lot of most pork packers would have been happier in 1954 when every hog that went to the killing floor brought a flow of red ink in the accounting department.

[Continued on page 81]

**An Implication** by Secretary of Agriculture Ezra Taft Benson this week that pork packers' profits might be out-of-line, contributing to the plight of the hog producer, was countered promptly by the facts. Packers' profits are "notoriously low—too low in fact to provide adequate funds for plant improvement and modernization, research and promotion," the American Meat Institute pointed out. "In 1955, such reports as have been issued show that meat packers' earnings averaged less than a cent per dollar of sales—a profit so small that had it not existed at all there would have been no appreciable difference in the price of meat or what the farmer received for his livestock."

In his address before a meeting of the National Swine Industry Committee in Chicago, the Secretary directed no specific charges at packers but said: "I urge you in industry to tighten up your costs. Keep your profits and margins in line with the historic pattern of a large volume, small margin industry. . . This is no time to take advantage of the American farmer. As a nation, we simply cannot afford to let him carry the full brunt of increased processing and distribution costs, yes even increased profits, in other sectors of the meat industry."

Announcing itself "in hearty accord" with the objectives outlined by Secretary Benson, the AMI explained that the packing industry has been "exercising every effort to keep down operating and distribution costs, over which it has no control, and to keep operating efficiency at the highest possible level." Operating expenses in the packing industry advanced 34 per cent from \$1,973,000,000 in 1949 to \$2,650,000,000 in 1954, the AMI pointed out, adding: "For 1955 figures are not available, except that a wage increase last August added an estimated \$50,000,000 annually to the industry's operating costs. This was greater on an annual basis than the earnings of the entire industry in 1954. Services performed by meat packers in which 'marketing margins' are included, represent in considerable degree value added to the product—indispensable to the use of our raw material."

In general, Secretary Benson indicated that he was pleased with the "tremendous job" the industry is doing in moving the huge quantities of pork into consumption and said he was "heartened" by the recent hog price advances. The USDA, he said, is stepping up its pork purchase program and expanding outlets to include needy persons in this country and overseas. The Secretary's talk was delivered the day after the White House rejected demands by a group of Republican Congressmen from the Midwest that the government set price supports for hogs at specific levels or buy up live hogs.

**All Three** major associations of packers are opposing the USDA's proposed revision of federal meat grading regulations. See page 25 for story on objections raised by the AMI, NIMPA and WSMFA. The USDA this week extended the deadline for comments one month to March 7 to give interested persons additional time to submit views on the changes.

**Knife Sharpening** by packing plant butchers is an integral part of the job and must be paid for by the employer, the U. S. Supreme Court ruled this week, reversing the decision of two lower federal courts in the case involving King's Packing Co., Nampa, Ida. The High Court held unanimously that employers must pay workers for time spent in activities either before or after their regular work turn, and on or off the production line, if the activities are an "integral and indispensable part" of the job and are not specifically ruled non-compensable time by the Fair Labor Standards Act.

# Golden Gate Open Wide to

WSMPA 14-

**G**OLDEN opportunities of the West, as symbolized by the Golden Gate, as well as some problems peculiar to that region and others shared by packers generally, will be emphasized during the tenth anniversary convention of the Western States Meat Packers Association, February 14 to 16 at the Sheraton-Palace Hotel in San Francisco.

Among the opportunities to be discussed during nine committee meetings scheduled for Tuesday and Wednesday, February 14 and 15, is "Promoting Western Beef," a new WSMPA venture that the association feels is an answer to competition from midwestern packers. Sausage and prepackaging, expanding foreign markets for meat and animal products, frozen prepackaged meats and new procurement policies for the armed forces are other subjects that will be discussed by experts.

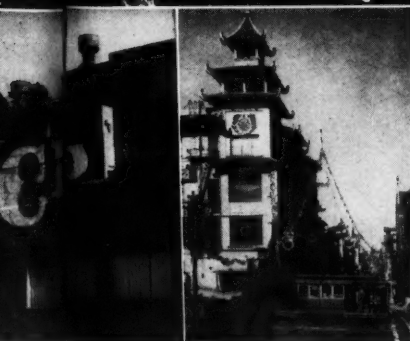
Proposed changes in federal meat grading, a revision WSMPA opposes, will be among controversial topics aired during the Tuesday and Wednesday sessions. Roy W. Lennartson, deputy administrator for marketing services, Agricultural Marketing Service, USDA, will discuss this subject in a talk before the beef committee on "Livestock Supplies for 1956 and Changes in Federal Meat Grading." The Association's opposition stems from the fact that grading would be withheld from any plant that did not meet MIB standards.

WSMPA also has some ideas of its own on "The Future of Livestock Transportation," a subject to be discussed by Earle C. Reed, general livestock agent, Union Pacific Railroad. The Association recently won its fight to prevent the railroads from reducing westbound rates on fresh meats and packinghouse products without a corresponding reduction in livestock rates and informed the railroads that the only way to recover traffic lost to trucks was to improve service.

What is considered to be the nation's Number 1 economic headache, the farm problem, will be discussed at



# Meat Industry of the West



the general session on Thursday afternoon, February 16, by the nation's farm leader, Secretary of Agriculture Ezra Taft Benson. His topic will be, "Self Help—The Way Out for the Farmer." Dr. R. C. S. Young, University of Georgia, Atlanta division, will address the group on "Why I Am an American."

Those attending the annual meeting also will be able to see, touch and learn all about the latest in packing-house equipment, supplies, machinery, packaging and promotion materials. The Suppliers' Exposition this year will be not only the largest ever held west of Chicago but also one of the largest ever held in the United States, WSMAPA reports. (See page 22 for listing of exhibitors and firms that will maintain hospitality headquarters.)

Even before the convention officially opens, many WSMAPA members will be engrossed in a subject of major concern to all packers—industrial relations. An industrial relations session is scheduled for 2 p.m. Monday, February 13. "New Trends in the Western Labor Picture" will be discussed by William H. Smith, jr., director, department of research and analysis, Federated Employers of San Francisco. E. Floyd Forbes, WSMAPA president and general manager, will preside at the meeting.

Registration for the annual meeting will open at 9 a.m. Tuesday at the south end of the hotel lobby. The Suppliers' Exposition will open at the same time in the Rose room, Concert room and Room A and Room B. Forty-five minutes later, the first committee meetings will get underway, tackling the real work of the convention.

Committee sessions scheduled for 9:45 a. m. Tuesday are:  
**ACCOUNTING COMMITTEE**—Room 2012. Chairman, Ellis T. McClure, Cuyamaca Meats, El Cajon, Calif. William H. Smith jr., director, department of research and analysis, Federated Employers of San Francisco, will address the group on "Fringe Labor Benefits Create Accounting Problems." During 1956, the accounting committee is planning to review and revise, as necessary, the



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original chapters of the Association's accounting manual.

**ANIMAL HEALTH AND LIVESTOCK CONSERVATION COMMITTEE**—Room 2008. Chairman, G. F. Chambers, Cascade Meats, Inc., Salem, Ore. Speakers and their topics will be: "Research Developments in Animal Diseases," Dr. M. R. Clarkson, deputy administrator, Agricultural Research Service, USDA, Washington, D. C.; "Prevalent Animal Diseases in the West," Dr. K. J. Peterson, state veterinarian, Oregon State Department of Agriculture, Salem, and "Some Animal Health Problems of



G. F. CHAMBERS



DR. BOYD



DR. CLARKSON



DR. PETERSON

Concern to the West," Dr. A. G. Boyd, assistant director, California State Department of Agriculture, Sacramento.

**BEEF COMMITTEE**—Comstock Room. Chairman, Leland Jacobsmuhlen, Arrow Meat Co., Cornelius, Ore. "Livestock Supplies for 1956 and



J. O. VAUGHN



W. J. LOSH

Changes in Federal Meat Grading," Roy W. Lennartson, deputy administrator for marketing services, Agricultural Marketing Service, USDA, Washington, D. C.; "Frozen Pre-packaged Meats at the Packer Level,"



E. T. MCCLURE



W. H. SMITH

John O. Vaughn, Oklahoma Packing Co., Oklahoma City; "Effect of Feed on Beef Quality," Dr. H. H. Cole, department of animal husbandry, University of California, Davis, and "Promoting Western Beef," William J. Losh, WSMFA public relations counsel.

A **LUNCHEON** meeting of the board of directors is scheduled for 12, noon, on Tuesday, with Nate Morantz, State Packing Co., Los Angeles, WSMFA board chairman, presiding. After the luncheon break, the following committees will meet at 2 p. m.:

**BEEF BONERS COMMITTEE**—Room 2006. Chairman, Paul Blackman, Acme Meat Co., Inc., Los Angeles. "New Procurement Policies for the Armed Forces," Paul C. Doss, chief, meat, meat products and water-



R. L. GRAF



P. C. DOSS



GEN. MARSHALL



COL. McNELLIS

food section, Quartermaster Market Center System, Chicago, and "The Army's New Six-Way Boneless Beef," Robert L. Graf, Food and Container Institute, Chicago. Also present to discuss problems of mutual interest will be Major Gen. A. L. Marshall, commanding general, Quartermaster Market Center System, Chicago, and Col. Russell McNellis, Sixth Army medical section, San Francisco.

## PACKINGHOUSE CONSTRUCTION AND OPERATIONS SESSION

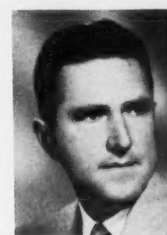
—Comstock Room. Presiding, Douglas Allan, president, James Allan & Sons, San Francisco. "Tilt-Up Construction—Methods and Advantages," John L. Chapman, president, Associated Construction and Engineering Co. of California, Inc., San Francisco; "The Can-Pak System of Beef Kill and Hide Pulling," Ernest Kopp, chief engineer, The Globe Co., Chicago, and "Freezing by Immersion and Curing by Packaging," Joseph Welch, jr., merchandising department, developments and promotion, Cryovac division, Dewey & Almy Chemical Co., Cam-



DOUGLAS ALLAN



J. L. CHAPMAN



P. CLARK



L. D. SINCLAIR

bridge, Mass. The talks of Kopp and Welch will be illustrated by motion pictures.

**MARKETING AGENCIES COMMITTEE**—Room 2008. Chairman, Prosser Clark, Benson, Bodine & Clark Commission Co., North Portland, Ore. "Administering the Pack-



JACK ALLAN



M. A. DRISKO

ers and Stockyards Act," Lee D. Sinclair, chief, Packers and Stockyards Branch, USDA, Washington, D. C., and "The Future of Livestock Transportation," Earle G. Reed, general livestock agent, Union Pacific Rail-



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road, with headquarters located in Omaha, Nebraska.

**WEDNESDAY ALSO** will be a day packed with committee meetings of special or general interest. Sessions set for 9:45 a. m. are:

**TALLOW AND GREASE COMMITTEE**—Room 2001. Chairman, Jack Allan, James Allan & Sons, San Francisco. "Feeding Animal Fats," Dr. M. E. Ensminger, chairman, department of animal husbandry, Washington State College, Pullman, and "Expanding Our Foreign Markets for Meat and Animal Products," Melville A. Drisko, director, Livestock and Meat Products Branch, Foreign Agricultural Service, USDA, Washington, D. C.

**HIDE COMMITTEE**—Room 2012. Chairman, O. L. Brown, Medford Meat Co., Medford, Ore. "The Story of Leather," illustrated by motion picture; "The Outlook for Hides and Leather in 1956," Jack Weiller, Jack Weiller & Co., Chicago, and "The Pacific Coast Hide Situation," Albert Schain, Bissinger and Co., San Francisco.

**NOMINATING COMMITTEE**—Room 2005. Chairman, Alden D. Mace, Mace Meat Co., Dixon, Calif.

**SAUSAGE COMMITTEE**—Room 2006. Chairman, Thores Johnson,



E. F. FORBES



NATE MORANTZ



SEC. BENSON



T. H. BROECKER



H. J. KRUSE



A. T. LUER



H. H. COLE



P. BLACKMAN

Johnson, chairman of the sausage committee, will preside. "Can We 'Rust' on Our Laurels?", T. H. Broecker, chairman of the board, Louisville Provision Co., and president, Klarer Provision Co., Louisville; "The Importance of Controls in the Manufacture of Meat Products," Albert T. Luer, WSMFA vice president and president of Luer Packing Co., Los Angeles, and "Packaging Today and Tomorrow," Robert Bonini, general sales manager, and H. B. (Tommy) Tomson, south-central sales manager, Marathon Corp., Menasha, Wis.

**THURSDAY'S PROGRAM** will begin with a general business session at 9:45 a. m. in the Comstock Room. Nate Morantz, WSMFA board chairman, will preside. Reports of the Association's officers and committee chairmen will be made at this session, and the election of officers and directors also will take place.

The Thursday afternoon general session is scheduled for 2 p. m. in the Gold Ball Room and will be presided over by Henry J. Kruse, Seattle Packing Co., Seattle, Wash., WSMFA vice president. In addition to the addresses by Secretary of Agriculture Ezra Taft Benson and Dr. R. C. S. Young, there will be a showing of the U. S. Chamber of Commerce film, "People, Production and Progress—1975," which depicts life in the United States as it is expected to be two decades in the future.

**A TENTH BIRTHDAY** party Thursday evening will be the concluding note of the annual meeting. WSMFA has promised to outdo all its past convention parties with a rollicking evening of real old-time western entertainment, music, dancing and fine food. In honor of the occasion, the

Association has taken over for the evening the entire Surf Club at the Ocean Beach, near world-famous Seal Rocks.

Entertainment at the "Western Roundup" dinner dance will be provided by the "California Hayride" television cast of musicians, singers, dancers and character actors, plus strolling troubadours, a piano "professor" and vaudeville acts.

Dinner will be served continuously from 8 to 10 p. m., and entertainment will be continuous. WSMFA director and barbecue chef extraordinaire Frank De Benedetti, aided by a crew of assistant chefs, will supervise the barbecuing of the finest western steaks, each weighing 1 lb. or more. A tenth birthday cake will top off the meal.

The dinner dance will be a second treat for the ladies. A special luncheon and entertainment also have been arranged for them earlier during the convention. Each member company will be allotted one free ticket and may purchase others for this event, scheduled for 12:30 p. m. Wednesday in the Peacock Court of the Hotel Mark Hopkins. Caroline Leonetti, Hollywood beauty consultant, will talk about fashion, charm and wardrobes. Music will be provided by the "Jack Fisher Quartet."

## Wool Growers Oppose Change

The National Wool Growers Association at its annual meeting in Fort Worth went on record as opposing the USDA's recent change in the method of making federal government incentive payments to wool producers. The group charged the change would "disrupt" the feeder lamb market.



DR. ENSMINGER



T. JOHNSON



H. B. TOMSON



O. L. BROWN

Made-Rite Sausage Co., Sacramento. *This meeting is open to members only.*

**ONLY ONE** session is scheduled for Wednesday afternoon because of wide general interest in the subject matter, sausage and prepackaging. The following program will begin at 2 p. m.:

**SAUSAGE AND PREPACKAGING SESSION**—Comstock Room. Thores



# WSMPA Exhibits and Hospitality

## WSMPA MEETING EXHIBITORS

Exhibit Hours: Tuesday, February 14, 9 a.m. to 6 p.m.; Wednesday, February 15, 9 a.m. to 12 noon, and 2 to 8 p.m.; Thursday, February 16, 9 a.m. to 2 p.m.

Firm	Booth Nos.
Allbright-Nell Co.	20, 21, 22
Allen Gauge & Tool Co.	55
American Spice Trade Association	25, 26
The V. D. Anderson Co.	62
Atmos Corporation	19
Biro Manufacturing Co.	75
Calgon, Inc.	78
Cincinnati Butchers' Supply Co.	65
Cincinnati Cotton Products Co.	40
Conrad-Western Laboratories	73
Western Wax Paper Division Crown Zellerbach Corp.	24
Mullinix Packages	24
Dewey & Almy Chemical Co. Cryovac Division	43, 44
Dohm & Nelke, Inc.	11
Dow Chemical Company	30
Doughnut Corp. of America Downeyflake Breader Mix Division	27, 28, 29
Everhot Manufacturing Co.	64
First Spice Mixing Co.	82
French Oil Mill Machinery Co.	35
Garbaldi Bros. Trucking Co.	63
The Globe Co.	69, 70
Wally Gould & Co.	40
Great Lakes Stamp & Manufacturing Co.	33, 34

Griffith Laboratories, Inc.	49, 50
James C. Hale Co.	71
Hercules Fasteners, Inc. and Vac-Tie Fasteners, Inc.	74
Howard Plastics, Inc.	42
International Shoe Co.	81
J. A. Jenks Co.	41
Kartridg-Pak Machine Co.	12
Kentmaster Manufacturing Co.	45
Koch Supplies, Inc.	10
Le Fiell Co.	57, 58, 59
Le Fiell Manufacturing Co.	57, 58, 59
Linker Machines, Inc.	23
Marathon Corp.	51, 52, 53, 54
Meat Packers Equipment Co.	36, 37, 38
Merck & Co., Inc.	60
Miller & Miller, Inc.	39
Milprint, Inc.	46
Oppenheimer Casing Co.	72
Pacific Tire & Rubber Co.	68
Package Enterprises, Inc.	66, 67
Chas. Pfizer & Co., Inc.	83, 84
Portco Corp.	56
Preservaline Manufacturing Co.	17, 18
Sellers Injector Corp.	77
Sioux City Livestock Exchange	47
John E. Smith's Sons Co.	13, 14, 15
Standard Packaging Corp.	79, 80
Tipper Tie, Inc.	61
Coldmobile Division, Union Asbestos & Rubber Co.	76
Union Oil Company of Calif.	16
U.S. Slicing Machine Co.	31, 32
Western Butchers Supply Co.	48
Zellerbach Paper Co.	79, 80

## HOSPITALITY HEADQUARTERS

	Room No.
Advanced Engineering Corp.	3007-09
S. Blondheim & Co.	8036-40-42
L. H. Butcher Co.	4020-22
Calgon, Inc.	4002-04
Cincinnati Butchers' Supply Co.	7024-26
Crown Zellerbach Corporation (Western Wax Paper Div.)	6002-04
Custom Food Products	2107-09
A. Deweid Casing Co.	
English Room and California Rm.	
Dewey & Almy Chemical Co.	2020
First Spice Mixing Co.	4016-18
The Globe Company	2131
Griffith Laboratories, Inc.	3040-42
Goodyear Tire & Rubber Co.	6016-18
J. A. Jenks Co.	2044
Kartridg-Pak Machine Co.	2007-09
Le Fiell Co.	3016-18
Le Fiell Mfg. Co.	3016-18
Marathon Corp.	3001-03-05
H. J. Mayer & Sons Co., Inc.	2040-42
Meat Industry Suppliers, Inc.	4040-42
Merck & Company, Inc.	4007-09
Milprint, Inc.	2058-60
Oppenheimer Casing Co.	French Parlor
Overseas Casing Co.	3002-04
Chas. Pfizer & Co.	2046-48
Southern California Gland Co.	4001-03
Zellerbach Paper Co.	6022-24-26
Wm. J. Stange Co.	2024-26
Standard Packaging Corp.	6022-24-26
Tee-Pak, Inc.	2127
The Visking Corp.	2062-64-66
West Coast Spice Co.	2051
Eastman Tag & Label Co.	6001-03
Hoffmann La Roche Inc.	4020-22
Forrest Randolph Co.	6040-42
Meat Packers Equipment Co.	4014

## Trade Groups Oppose Grading Rule Change

Opposition has now been voiced by the three major meat industry trade associations against the proposed revision of federal meat grading regulations which appeared in the Federal Register of January 7, 1956.

The beef committee of the American Meat Institute has recommended to the AMI board of directors that a statement in opposition to the proposal be filed with the chief of the meat grading branch.

The AMI committee points out that the proposed amendment would deny federal meat grading service to companies which use the terms "Prime," "Choice," "Good," "Commercial," "Utility," "Cutter," "Canner," "Cull," "Medium," "No. 1," "No. 2," or "No. 3", on or with respect to any products which have not been graded by the federal grading service.

This policy would, in effect, preempt for the government these descriptive terms which have been in long use in the industry. In many cases, it would be difficult to describe product on invoices without using them. Since there are no other trade terms available, the committee feels that the proposal is an indirect way of forcing government grading on all packers whether they want it or not. It is regarded as particularly objectionable for the government to attempt to monopolize the industry's most valuable merchandising words.

A second point involves certification of product with respect to characteristics which are not covered by official federal standards. Language in the proposal appears to suggest a service of this kind, which is opposed by the beef committee on the grounds that it is an unwarranted extension of federal power, of doubtful value to anyone, and very likely will be a disadvantage and an extra expense to the meat packing industry.

The committee points out that if a certification service were available, then buyers could insist that all product purchased by them be examined by government graders for amount of fat, moisture content or any other characteristic which might happen to strike the fancy of the buyer.

As reported last week, the National Independent Meat Packers Association and Western States Meat Packers Association object strenuously to provisions of the amendment which would permit the USDA to impose federal meat inspection standards with respect to all plant operations on intrastate packers as a condition of furnishing grading service.



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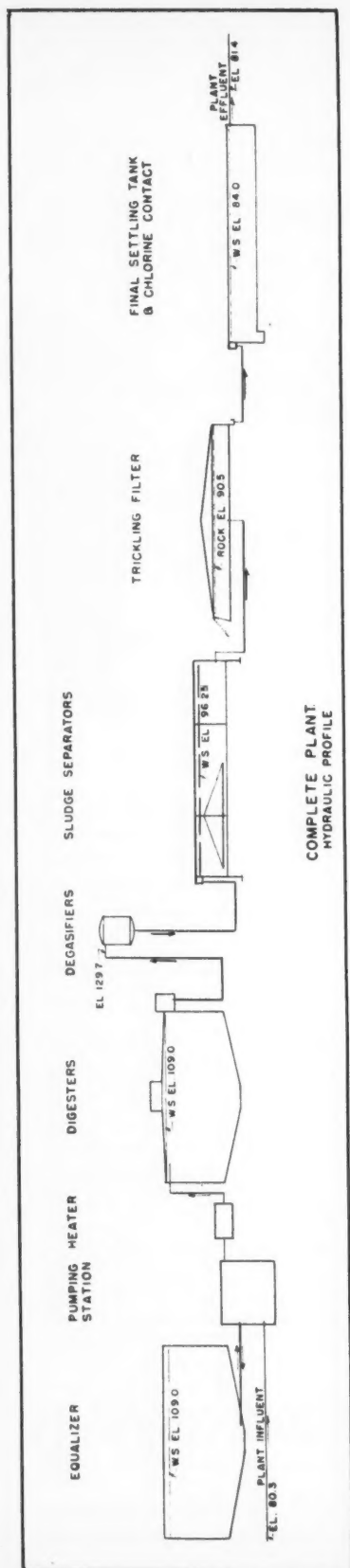
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DRAWING 1: Hydraulic profile of complete plant.

## Wilson is Building First Anaerobic Waste Treatment Plant in Wisconsin

THE first full scale anaerobic waste treatment plant is being constructed at Wilson & Company's Albert Lea, Minn. packinghouse. The sewage treatment plant is being constructed in two stages and incorporates many engineering firsts. The first unit will be in operation during the latter part of 1956. On the basis of empirical experience gained in operating this unit, needed modifications, both in design and procedure, will be made before the second and final phase of the plant is constructed.

Handling the entire effluent from the complete packinghouse operation, which is equivalent to the waste load from a city of 15,000, the completed plant will discharge treated waste having a BOD value below 30. The first phase, shown in Drawing 2, will cost less than \$300,000.

The basic design and the studies leading up to it were the work of a team headed by A. J. Steffen, chief sanitary engineer, and including W. E. Moss, chemical engineer, both of Wilson's research and technical division, and J. H. Belsaas, civil engineer, engineering department. The company also employed the services of Toltz, King & Day, Inc., consulting engineers in St. Paul, to prepare plans and specifications based on the design.

Anaerobic digestion was selected as the treating method since management felt that previous research and pilot plant studies sufficiently proved the efficiency of this technique to warrant the translation of the findings into an actual plant operation. However, Steffen points out that much must be learned as actual large volume operations begin. Some of the pieces of equipment, such as the heat exchangers for heating the raw effluent and the degasifiers for the digestion units, are the first of their kind. Authoritative answers will be available after a period of study during which the first stage unit will be operated.

The premise for Wilson's engineering studies was the report on anaerobic digestion studies performed at Geo. A. Hormel & Co., Austin (See THE NATIONAL PROVISIONER, March 24, 1951 for a detailed report of this

research and pilot plant study). These tests, which Wilson confirmed with its own barrel scale digestion plant conducted by Allen Myron, chief plant chemist, Albert Lea, established that packing plant wastes with their average BOD value of 800 to 1800 ppm could be treated with anaerobic digestion. The actual high temperature of packinghouse wastes, 82° to 85° F., and their high volatile solids content, 1200 to 3000 ppm, make them ideal for anaerobic digestion.

The inability to settle the floc proved to be one of the difficulties encountered in the pilot plant studies. The floc, which is made up of organisms and entrained and agglomerated organic material, must be separated from the process liquid, not only to obtain a suitable treated effluent, but also to return floc to the process as seed. It is the sludge that is freed from the waste waters. In the tests, the floc sometimes settled successfully, sometimes it floated and sometimes it merely moved up and down in the liquid.

The American Meat Institute's committee on meat packing plant waste disposal underwrote a research grant under which Prof. George J. Schroeppfer, University of Minnesota, in cooperation with Hormel's research scientist, W. J. Fullen, investigated this specific problem. Several alternate solutions were offered: constant slow stirring, degasification under vacuum and the addition of fly ash to the separator tank. (See the PROVISIONER of October 17, 1953 for full report on this study).

Wilson decided degasification at about 20 in. vacuum was the most practical solution. It was further established that typical plant waste can be treated successfully after 12 hours digestion with loadings of 0.22 lbs. BOD per cu. ft. of digester capacity per day and a digestion temperature of 95° F. BOD removals were 95 per cent; suspended solids were 97 per cent. Good mixing in the digester and high solid concentration in the mixed liquor were essential to the process.

Evaluating its Albert Lea plant re-

# First anaerobic treatment in two Steps

quirements in terms of criteria outlined in Table I, Wilson's engineers estimated a full scale anaerobic digestion plant could be built for about two-thirds of the cost of a conventional two-stage trickling filter plant. Operating cost, because of the additional pumpage required and the auxiliary heat needed to bring the effluent temperature to 95° F., would be slightly higher than conventional treatment.

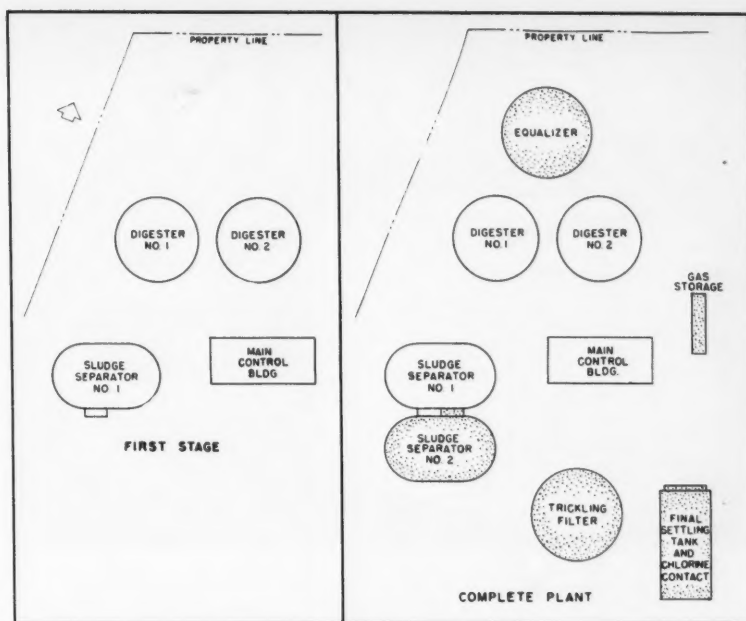
Working from research and pilot plant data, a full scale treatment plant, as shown in Drawing 1, was designed. However, rather than construct the whole unit at once, it was decided to build the plant in two stages, as shown in Drawing 2. The construction of the first stage will permit investigation of the process under full scale plant operations, states Steffen. Modifications found necessary in the first stage operation will be incorporated in the final second stage construction.

It should be noted that all gritty material, such as stock pen sweepings and paunch contents, are kept out of the plant sewage system. Non-contaminated water, such as condenser water, by-passes the system.

All waste waters are retained in conventional grease skimming and settling tanks prior to passing to the equalizer tank. This unit will act as a reservoir to level out the peaks and the valleys in effluent flow. In normal plant operations there is a sharp upsurge in water consumption during the operational day; an upsurge during the nightly sanitizing, and a gradual decline to the low water requirements of the early morning hours. The equalizer permits the handling of the plant's effluent without undue capital investment for peak loads, states Steffen.

In stage 1, one of the digester tanks will act as the equalizer.

From the equalizer, the effluent will flow to the pumping-heating station. Here two external heat exchangers, said to be the largest ever built, will heat the effluent to 95° F. Piping is also provided to divert return sludge through the heaters during periods of low flow. The heaters are



DRAWING 2: First stage units outlined only; second stage stippled.

equipped to burn digester gas, purchased gas and oil. Provisions are made for storage of digester gas under pressure in stage 2 of construction. Previous work has indicated that the methane gas released during digestion can be used as fuel for heating the raw effluent; its volume might be sufficient to eliminate the need for additional heat source. The heat requirement, in any event, is low as packinghouse effluent has temperatures closely approximating 85° F. The nature of the storage facilities needed will be determined in stage 1.

From the pumping-heating station, the heated effluent will flow at a uniform rate into the digesters. Here, for optimum performance by the anaerobic organisms, it is essential that the effluent be adequately mixed. Pilot stage mixing by pumping from the bottom over a splash plate above the liquid surface at a rate of about 40 to 50 turnovers per day was not feasible in a full scale operation.

With the help of Prof. A. C. Anderson, University of Minnesota, the subsidence characteristics of the floc were studied. These studies were further evaluated with a prototype turbine unit at the Illinois Institute of Technology, Chicago, to determine the feasibility of one type of turbine mixing. Stage 1 will employ open turbine mixing, the first time this technique will be used in waste treatment. However, gas mixing may be employed in the second stage. The turbine mixing will keep the materials in proper suspension to allow agglomeration by the anaerobic organisms.

From the digesters, the effluent will be pulled into a degasifier located above them. (See hydraulic profile in Drawing 1). This is believed to be the first incorporation of degasifiers in any waste treatment process, comments Steffen. The design of these units was based upon the feed water deaerators commonly used in steam gener-

TABLE 1: DESIGN CRITERIA, WASTE TREATMENT PLANT  
WILSON & CO., Inc., AT ALBERT LEA, MINN.

DESIGN BASIS	
EQUALIZING TANK	100 per cent Equalization = 27 per cent of total flow.
HEATERS (2)	Maintain Digesters at 95° F.
DIGESTERS (2)	0.15 lbs. BOD/cu. ft./day. 0.15 lbs. Volatile Solids/cu. ft./day.
DEGASIFIERS (2)	Remove all of the methane and most of the CO <sub>2</sub> . Design for 20" vacuum.
SEPARATORS (2)	1:1 to 3:1 sludge return at 600 gpm/sq. ft. surface rate.
TRICKLING FILTER	Loading 23 mg/acre/day 2600 lbs. BOD/acre ft.
FINAL CLARIFIERS (2)	800 gal./sq. ft./day.



Soaking Vats

*St. John Stainless Steel Soaking Vats save on maintenance while meeting rigid inspection standards.*



St. John & Company is one of the few original manufacturers of stainless steel packing house equipment. You deal directly with the men who design and build equipment to suit your special requirements—men who know by experience what difficult conditions are encountered in plant operations.



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Cincinnati 15, (Lockland) Ohio

ating plants. The degasifiers are two vertical steel tanks, each 11 ft. in diameter and 9 ft. deep on the straight side.

The effluent from each digester will be pulled into the degasifiers under a 20-in. vacuum produced by vacuum pumps located in the pumping-heating building. The liquor will splash down onto a series of slats to release the gases, which will be pulled out at the top of the degasifier by the vacuum pump. The degasifier, insulated with Fiberglas is mounted on supports over the digester.

How to separate the return sludge from the digester effluent was an interesting problem, states Steffen. The anaerobic sludge is very light and does not respond to the plowing action of the customary sludge scraper mechanism. Large sludge volumes are involved since the sludge concentration is four to six times that of typical sludge encountered in aerobic acti-



Wilson's A. J. Steffen examines plans.

vated sludge plants. In pilot studies, separation was achieved with Tow-Bro mechanism, Chain Belt Co., which removes sludge through suction nozzles moving slowly along the tank floor. The separators in the Albert Lea plant will also be of this type and will consist of dumbbell-shaped tanks, each equipped with two circular Tow-Bro mechanisms. A high rate of sludge return for seeding is necessary for maximum performance of the anaerobic bacteria.

One of the advantages of the anaerobic process is the high concentration of suspended floc that can be carried in the biological process taking place in the digesters. However, these concentrations, which are in the range of 1.1 to 1.6 per cent suspended solids, do present some problems in sedimentation. Studies recently completed by Prof. Schroepfer and his staff at the University of Minnesota, under a grant from the

American Meat Institute, indicated some advantages in two-stage settling for successful and economical solids removal. If experience gained in the stage 1 studies substantiates these laboratory findings, they can be incorporated into the final design at Albert Lea.

Excess sludge will be concentrated in a small tank and then discharged into two lagoons with a total capacity of 470,000 cu. ft., equivalent to three years of plant operations. Provisions are made for return of surface liquors or sludge from the lagoons back to the process. Wilson is exploring the potential of selling liquid sludge and dried lagoon sludge as a plant food.

It is estimated the effluent from the digesters will have a BOD count of less than 50. In stage 2, this effluent will, in turn, be pumped through a single pass high rate trickling filter followed by final clarifiers and chlorination for sterilization of the effluent. The shift from anaerobic to aerobic digestion in no way affects the aerobic organisms.

The final effluent, as was stated earlier, will have a BOD count of less than 30.

The completed waste treatment system will have the capacity to carry any contemplated additional load.

### Need for More Research in Waste Control is Stressed

The twin needs of more detailed research and more trained personnel were stressed by the National Technical Task Committee on Industrial Wastes, meeting recently at the Robert A. Taft Sanitary Engineering Center of the Public Health Service in Cincinnati.

Speakers emphasized the demand for more research to develop exact information on problems that have arisen from extensive developments in new industries in recent years. Only 2 per cent of the country's 5,000 sanitary engineers are employed in research.

As leader of one of the four task groups dealing with industrial wastes, Frank J. McKee, Kraft Foods Co., chairman of the food industry group, reported on progress of studies on anaerobic digestion of meat packing plant effluents, supported in part by grants from the American Meat Institute.

Chairman Kenneth S. Watson, water management and waste control services, General Electric Co., mentioned the desirability of joint municipal and industrial activity in the treatment of industrial wastes. Under

this arrangement, a specific industrial plant pretreats its wastes sufficiently to render them acceptable for further treatment by municipal plants.

Harry A. Faber, research grants officer, division of sanitary engineering services, Public Health Service, described federal, state and industrial efforts to support research through grants to qualified investigators in universities and other institutions. Much has been accomplished, but grants often have been withheld for lack of qualified personnel. Industry itself, he said, is best qualified to make a definite contribution to the basic information needed.

### Financial Notes

The board of directors of John Morrell & Co. at a meeting held January 21 in Chicago declared three quarterly dividends as follows: A dividend of 25c a share on its common stock payable April 27, 1956, to stockholders of record at the close of business April 6, 1956; a dividend of 25c a share on its common stock payable July 27, 1956, to stockholders of record at the close of business July 6, 1956, and a dividend of 25c a share on its common stock payable October 27, 1956, to stockholders of record on October 4, 1956.

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No matter where you may be, there's a Honeywell service man near you. Offices are located in more than 110 cities of the United States and Canada, near every large production center.

When you run into trouble, just telephone or wire the nearest of these offices. You'll get a service specialist promptly . . . often within a few hours. This quick attention to your needs protects your production schedules, and prevents delays that can cause costly stoppages.

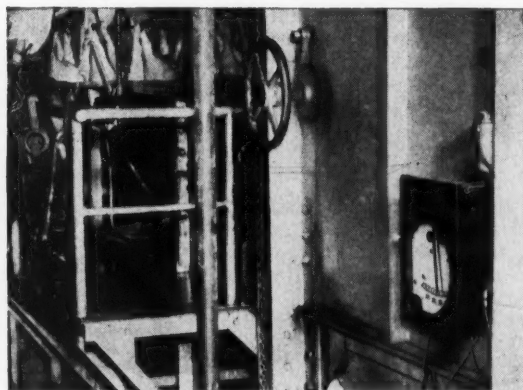
### **Trained Personnel**

Honeywell service men are thoroughly trained for their important responsibilities. In the Honeywell factories, hand-picked men learn both the theory and practice of instrument maintenance. Then they serve an apprenticeship in the field offices, to gain further first-hand experience. You can be sure that the Honeywell man who calls at your plant is a qualified specialist, well versed in the practical art of keeping good instruments in the best condition.

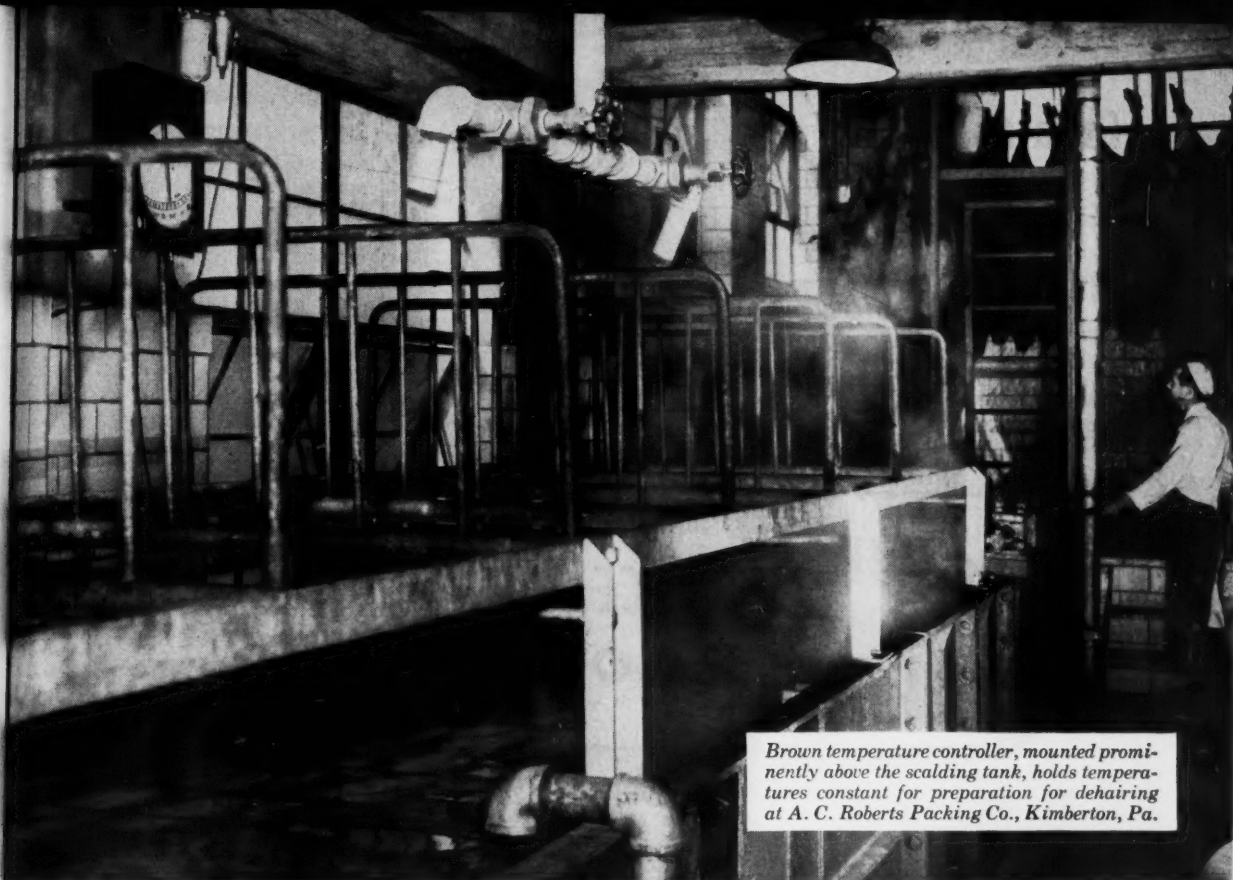
### **Periodic Service**

But why wait for emergencies—when you can prevent them with periodic service. Under a simple contract, a Honeywell man will visit your plant at regular intervals to inspect, clean and adjust your instruments and controls. The plan is economical, and can save you hours of production time. Our nearby branch office will be glad to give full details on Honeywell Periodic Service.

**Accurate control  
of hog scalding  
temperatures  
*pays dividends***



*Temperatures in an Albright-Nell dehairer, at the A. C. Roberts plant, are automatically regulated by a Brown indicating thermometer controller.*



*Brown temperature controller, mounted prominently above the scalding tank, holds temperatures constant for preparation for dehairing at A. C. Roberts Packing Co., Kimberton, Pa.*

## *in quality and efficiency*

BY KEEPING hog scalding vats within close temperature limits, Honeywell instrumentation helps the A. C. Roberts Packing Company to make substantial improvements in the efficiency of dehairing operations. Temperatures stay consistently within narrow limits . . . hot enough to provide preparation that gives thorough dehairing and minimum labor for hand shaving . . . and at the same time not too hot to cause overheating and mottling of the skin. Product quality is safeguarded, and maximum utilization of steam, labor and equipment is obtained.

Although on the surface this may seem a simple assignment for instruments, it required careful selection of every component of the system. To measure average temperatures in the vat, an averaging type Brown thermometer bulb was chosen.

The instrument, a Brown indicating thermometer controller, regulates the steam input in on-off impulses to avoid local overheating in the bath.

In smoking, cooking and dozens of other processes, Honeywell instrumentation is making valuable contributions to better quality and greater production throughout the meat packing industry. A great variety of instruments and a broad background of experience in the control problems of packing plants are ready to serve you.

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● REFERENCE DATA: Write for Catalog No. 6709, "Remote Bulb Thermometers", and for Bulletin No. 4100, "Instrumentation for the Meat Packing Industry."



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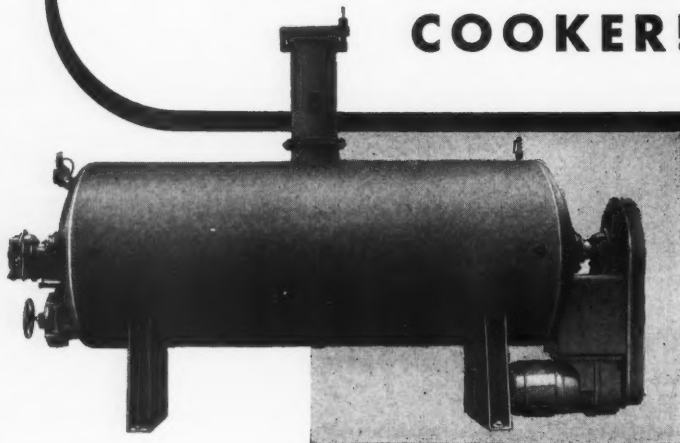
...the Steam Engine



...the Cotton Gin



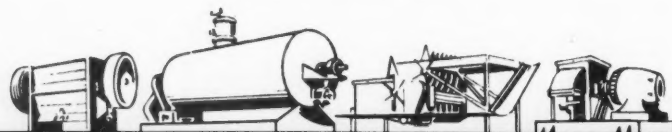
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Yes, the "Space Saver" Drive Cooker is a revolutionary step forward in the design of dry rendering cookers. You get the most compact drive ever offered, fully inclosed—oil tight, for trouble free operation. The two point suspension underframe makes it easier for cleaning and piping. The single steam inlet simplifies piping and places valve near operator for easy control. The Dupps "Space Saver" Drive Cooker assures you of greater capacity in **much less space**—Write us for full information today —

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GERMANTOWN, OHIO



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## Sheep Producers Council Names Promotion Director

Lamb industry promotion throughout the U. S. will be guided by Gale D. Smith of Salt Lake City, recently appointed merchandising director for the American Sheep Producers Council. Smith has been active in the livestock and wool industries as director of public relations and publicity for the Producers Livestock Marketing Association.

He will be in charge of area and local promotions in the U. S. for the sheep producers' council. A \$1,000,000 promotion program, recently announced, is being handled by the San Francisco advertising agency of Botsford, Constantine & Gardner.

Lamb promotions are scheduled for Denver, Northern and Southern California, Birmingham, Ala., Fort Worth, Dallas, and Cleveland during the first half of 1956.

## Other 50-Year Food Vets To Share NAWGA Spotlight

Founded in Buffalo back in June, 1906, National-American Wholesale Grocers' Association is searching for other organizations and persons in the food industry that also will celebrate their golden anniversary this year.

The association proposes to honor these factors in the food industry at a special session of its 50th annual convention to be held March 6-9 at the Palmer House in Chicago. R. L. Treuenfels, convention manager, has announced. The association also will publish a NAWGA golden anniversary honors list to memorialize the occasion.

Treuenfels asked that all such organizations and persons get in touch with NAWGA at 60 Hudson st., New York 13.

## ICC Sets Hearing on 7% Rail Freight Rate Hike

The Interstate Commerce Commission will hear oral arguments beginning February 20 in Washington, D. C., on the 7 per cent increase in freight rates which the ICC permitted the railroads to include in their new tariffs filed on December 30. The increase is scheduled to go into effect February 25.

Statements in opposition to the rate increase are to be filed by February 3. The investigation is designated Ex Parte No. 196.

The railroads were granted special permission by the ICC December 28 to file the rate increase and put it into effect before conclusion of the investigation and hearings.

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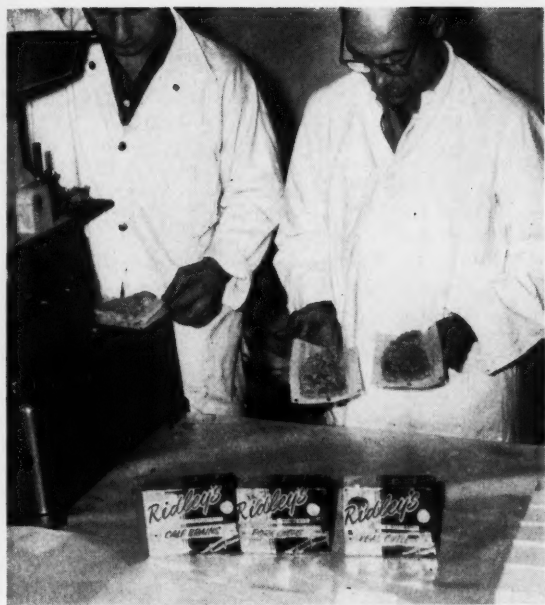
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BONELESS pork chops shown with other frozen items (foreground).

## Oklahoma Company Stays on its Toes

Builds business by trying out the newest products as well as supplying consumers with old favorites in the meat line.

**B**ONELESS pork chops made from fresh ham and belly trimmings and machine-shaped in chop form are featured in the frozen meat line of the Ridley Packing Co. of Duncan, Okla.

Although the packinghouse is a small one, and is located in a part of south central Oklahoma that is not densely settled, it has found a good market for its frozen, fresh and smoked meats and continues to prosper and grow. About \$100,000 was spent for improvements during 1955 and a much larger sum may be used for expansion during 1956. The plant is located close to the center of a prosperous region producing oil, cotton and livestock.

Policies and production of the company are piloted by five brothers. Bruce Ridley is general manager; Bill serves as sales manager; Glen buys livestock and superintends killing operations; Dave supervises the sausage kitchen and Ray is in charge of fabricating and shipping. The firm slaughters 400 cattle and 150 hogs a week and processes sausage. Among its sales leaders are hams and bacon given a 14-day cure and a lean fresh pork sausage.

The plant profits by being located next door to a modern livestock sales barn. Benefits include minimum transportation costs and a constant supply of information on local livestock supply and quality. While it is owned by Ridley, the barn is leased to other interests who rent unused portions of adjoining yards to the packing plant for feeding and storage purposes.

The firm's plans for 1956 call for



BRICK AND CONCRETE Ridley plant will be expanded soon; modern sales barn (left background) is a source of some of the livestock processed by the organization.

considerable remodeling and construction of a second story addition to cover most of the main building. Capacity will be increased to more than double the number of animals slaughtered and processing volume.

Major construction last year was a 25 x 50 ft. two-story brick and concrete addition to provide more beef cooler capacity and a new refrigeration engine room. A new boiler and an air-conditioned smokehouse equipped with automatic Swieco temperature controls were also installed. The Kewanee scotch marine type boiler is gas fired and furnished with General Controls equipment actuated by Minneapolis-Honeywell devices. Two more trucks were purchased to assist with increased deliveries over ten routes. The new Chevrolet and GMC trucks have American bodies refrigerated by Kold-Hold plates.

In the 1955 two-story addition the refrigerating machinery was placed on

the second floor rather than on more usual ground or basement level. Management feels that this arrangement reduces power requirements and increases capacity. Losses caused by carryover of liquid refrigerant due to sudden introduction of warm product into coolers, unskillful operation or failure of control devices have been eliminated or greatly minimized. Referring to the efficiency of the elevated compressor installation, Bruce Ridley says that operating costs have been reduced 25 per cent. The engine room contains 5 Frigidaire and 5 Carrier compressors, all using freon as a refrigerant. An air compressor by De-Vilbliss is placed along an outer wall. Each refrigeration machine is connected individually to cooler or freezer areas to avoid the necessity of shutting down large portions of the plant in the event of needed maintenance or emergency conditions.

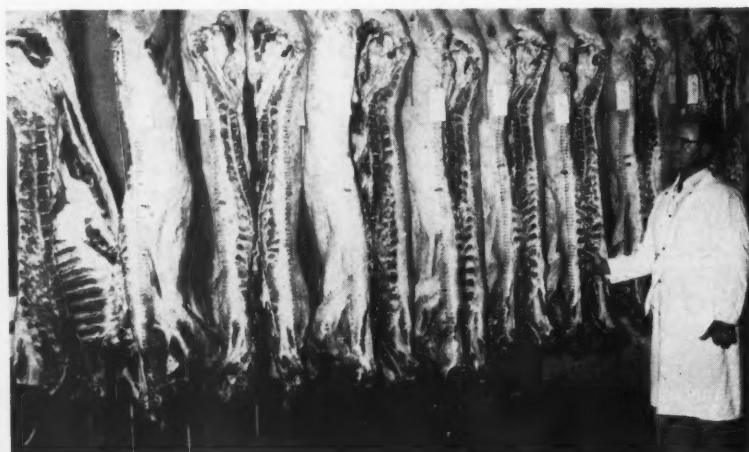
In the packaging of frozen meats

each is brought to 12-oz. weight before being wrapped. Containers are supplied by the Marathon Corp., Menasha, Wis. Boneless pork chops are shaped by a Hollymatic forming machine. Boneless chops and steaks are put up four pieces to the package and ground beef in 2-oz. patties. Brains and other offal products are packed in 1-lb. waterproof cup containers. Freezing is done in a room ad-

joining the shipping department.

Advertising is limited to radio spot announcements and store demonstrations. Demonstrations feature the giving away of many small prepared samples of cooked fresh sausage, wieners and chili con carne in paper cups.

Employees are not unionized but are given an annual bonus based on length of service with the firm.



SALES MANAGER Bill Ridley inspects one retailer's order of 16 beef sides as they hang awaiting delivery in the new cooler at the Oklahoma packing plant.

## Canadian Court to Weigh Compulsory Hog Marketing

The constitutional validity of the Ontario Farm Products Marketing Act will be argued in the Supreme Court of Canada beginning April 24.

Acting at the request of the Ontario government, the federal government referred the legislation to the Supreme Court for an opinion. The act has been challenged in an Ontario court by Theodore Parker, a Stratford area farmer, who claims that hog producers cannot be compelled to market their hogs through a co-operative.

This is considered a test case for similar farm marketing laws in other provinces besides Ontario.

## 'Packaging Only' Show Set For Cleveland Next Fall

"Packaging only" is the way the Packaging Machinery Manufacturers' Institute show committee describes the Packaging Machinery & Materials Exposition of 1956 to be held in Cleveland September 11-14.

The show will be devoted exclusively to packaging machinery and materials, with emphasis on new developments and demonstrations.

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## Vernon's Best Has New Boning Plant

**O**NE of the West's largest and newest boning plants—Best Packing Co.—is now in full swing. Its 40 employees are keeping the plant humming 12 hours a day serving the sprawling Los Angeles area.

Built from the ground up as a one-purpose plant, this boning facility's engineered traffic pattern stresses fast and efficient handling of raw material and finished product. Flow moves in an almost circular pattern around the company's 130-ft. long by 73-ft. deep building. The layout makes full use of every bit of space and is planned to cut down waste motion.

The thought, planning, and expense are paying off for

**TOP:** New boning plant with 107 ft. dock. Two-story wing has customers' office, general and private offices on first floor. **UPPER LEFT:** Well-lighted boning room with 20 employees at work; note absence of columns. **LOWER LEFT:** Busy sales room with owner Lena Ginsberg and sales manager Harry Segal at the order desk.

its dynamic owner, Lena Ginsberg, a 30-year veteran in the business. The Los Angeles plant, in the heart of the bustling Vernon meat packing area, keeps a good-sized flow of boned product moving steadily to the sausage manufacturers of the metropolis.

To get the greatest possible unobstructed work area in the red brick, steel-reinforced building, all posts were placed in the walls. Working areas in the entire plant are free of any posts.

Ceiling and rail loads are carried on tapered I-beams. These beams extend all the way over the dock area and form the supports for a canopy.

The truck-high 107-ft. shipping and receiving platform holds 11 vehicles. Best Packing arranges its receipts on a stagger system. With meat coming in at about 20 minute intervals, it is possible to avoid a lot of congestion on the dock. Merchandise keeps moving into the plant smoothly. With three receiving rails boning beef and plates can be handled simultaneously. Dock equipment includes Toledo Printweigh receiving rail scale.

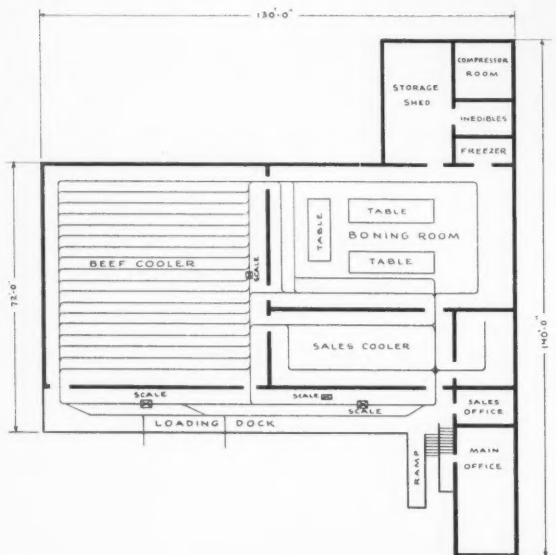
Starting at the receiving dock, rails runs into the 3600-sq. ft. cooling room. This is an unusually well-lighted area and has 18 rails for holding meat. Each rail, 50 ft. long, will hold approximately 60 quarters of beef.

Cooler temperature is maintained at 36 deg. F. Kohlen-

berger equipment is used for all cooling in the new plant.

From the cooler, meat is railed into the boning room, which is kept at a 50 deg. F. level. The layout provides for three rails down the center of the room. The room's 20 workers pick up their supplies from these center rails. They do their work at stations along the walls parallel to the center rails. This setup keeps movement at a minimum; workers aren't always getting in each other's way, for their supplies are readily available.

The boning room floor is prepared for an under-the-floor conveyor for bone removal. When installed, the con-



3600-SQUARE FOOT cooler is equipped with 18 50-ft. rails.

veyor will carry bones out of the room for outside loading without disturbing operations or taking floor space.

From boning room, beef travels to the sales cooler. Equipment here includes a Toledo rail scale for weighing carcass beef. The shipping dock, just outside the sales cooler, has its own Toledo Printweigh scale to weigh trucks and tanks of boneless beef.

Other facilities in this modern plant include an equipment washroom just off the sales area, a small freezer for special orders, a special sales office for customers' convenience, and employees' lockers and stall showers on a small second floor.

Department heads are Harry Segal, sales manager, George Olson, production manager, and Frank Underwood, plant engineer.

Overhead railing throughout the plant is LeFiell designed, manufactured, and installed. Automatic switches are on all the rails.

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## Don't Blis

BONING IS ONE of the processing steps which make meat more valuable to the purveyor or consumer, even though the labor and other costs may widen the "spread."

**A**DDING value to farm products through increased processing and marketing services—even though they widen the so-called "spread" between farm and retail prices—may be the best way to improve the welfare of American farmers, John Holmes, chairman of the board of Swift & Company, declared this week in an address at the Founders' Day Convocation observing the 105th anniversary of Northwestern University, Evanston, Ill.



JOHN HOLMES

"Marketing services between farm and consumer are likely to be greater in the foreseeable future," Holmes said. "Paradoxically, this may be the best way to increase the farmer's income. Additional services, which add value to the product, will widen the spread. But, by satisfying more consumers, the market is widened for farm products.

"Before the advent of western railroads steers on the open range often sold for as little as \$5 a head. Many of them were slaughtered just for their hides and the tallow. A thousand miles away consumers wanted beef. The improvement of transportation and the services provided by the meat packer bridged that gap between producer and consumer. To be sure, this increased the spread, but it also increased the well-being of the livestock producer.

"Today farmers and ranchers are provided with a daily cash market for their livestock. Consumers can buy meat where and when they want it, and in a vast variety of kinds and cuts they demand.

"All of the products that meat packers process are valueless until they are made available to the consumer. The services that meat pack-

ers and others in the processing, distribution, and retailing fields provide are actually values added to the product—values that are indispensable if raw material is to be utilized at all.

"Illustrations of such added values are legion. Development of meats for babies is one example. A few years ago the feeding of meat to infants was not a customary practice. Now it is commonplace. The result is that a new market has been found for millions of pounds of meat. It is obvious that the spread between the producer and consumer was increased by the costs of manufacturing meats for babies. Who would maintain that the producer of livestock is worse off because of this development?

"Important in this whole matter of marketing costs are the many new and improved products, improved packaging, and other conveniences that consumers want. These have brought built-in services to the homemaker, relieving her of many kitchen labors. But they also have brought real benefits in terms of improved variety, year-round availability, added nutritive value, and flavor."

**WHY TODAY'S TROUBLES?** In his discussion of "Meat Processors and the Farm Problem," Holmes pointed out that farm difficulties of today are not due to depression-induced shrinkage in demand, but rather to a substantial increase in supplies and, secondarily, to a rise in the costs of production, processing and distribution.

"It is frightening," he said, "to think what the situation would be had this increase in supply coincided with a business depression."

Analyzing the current livestock price and supply situation, Holmes commented:

"In the last few months the spotlight has been focused on lower prices of cattle and hogs. The seriousness of this price drop is shown by the fact that hog prices in December of 1955 were 37 per cent

lower than in December, 1954. During the same time choice grade cattle dropped 24 per cent.

"What brought on this sharp price decline? The simple answer is that livestock marketings far outstripped that level of consumer demand for meat which would have sustained favorable livestock prices.

"There has been a rapid and continuing build-up of cattle numbers, beginning in 1948. When such a build-up levels off there is always a large increase in marketings. The first flood of cattle came to market in 1953—with about a 30 per cent increase over the previous year. In 1954, and again in 1955, beef production reached all-time peaks.

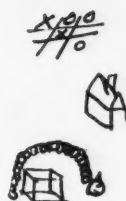
"Pork production in the last two months of 1955 increased 17 per cent over the same period in the previous year. These unusually heavy supplies of both cattle and hogs, coming to market at the same time, resulted in the severe price drop.

"One may ask, why did this overabundance occur? The simple reason is that it was profitable to increase livestock production in the postwar period. Profits provided farmers and ranchers the incentive and the capital for the purchase of new equipment, new labor-saving facilities, and other improvements, all resulting in greater efficiency in livestock raising and feeding. One of the results has been the substitution of mechanical horsepower for horses. Ten million horses and mules have been eliminated since 1940. This has made more pasture land available for livestock. In addition, feed grain supplies during the build-up period were plentiful.

"Meat packers and retailers did an effective job in moving the enormous volume of meat into consumer channels without waste or spoilage but, of necessity, at lower prices. This was done without any build-up of surplus inventories which would exert an adverse pressure on future livestock markets. The total supply of

# Misled by 'Spread'

cautions Swift's John Holmes in pointing out that processing and distribution costs do not shrink as meat and livestock prices fall, but, by simple arithmetic, must rise percentage-wise. He also asserts that greater services for consumers, even though entailing wider spread, may aid farmers most.



Handwritten calculation:  $\frac{75\text{¢ retail price} - 25\text{¢ marketing cost}}{50\text{¢}} = 67\%$  to Producer

Handwritten calculation:  $\frac{50\text{¢ retail price} - 25\text{¢ marketing cost}}{25\text{¢}} = 50\%$  to Producer

meat in storage at this time would not feed the nation more than 11 days.

"The average American last year ate about 160 pounds of meat—the highest per capita meat consumption in nearly half a century. Millions of babies have been added to our population the last few years. The fact that they have not yet reached the hefty meat eating stage makes this per capita consumption even more impressive. With plentiful supplies, and consequent lower prices, the nation's meat eaters never had it so good.

"One of the issues generated by the farmer's income problem involves what is frequently termed 'spread' or marketing margins. This is the difference between what consumers pay for food and what farmers receive for their agricultural products.

"Several weeks ago the Department of Agriculture released a special report on 'Marketing Costs for Food.' This report was issued after an intensive survey to determine the reason for the growing farm-retail price gap.

"I quote in part from this report: 'The spread between farm and retail prices has widened greatly since 1945. All costs of marketing have increased substantially. Wage rates have increased in each year and are almost 100 per cent above 1945. Freight rates and other costs—packaging material, containers, fuel, equipment, rents, etc., are up about two-thirds. State and local property taxes also are a part of the cost of doing business and, therefore, increase the spread between farm and retail prices. They have increased substantially since 1945.'

**'SPREAD' MAY MISLEAD:** Use of spread in terms of the percentage of the consumer's meat dollar going

to the farmer, from year to year, or month to month, can be very misleading—if it is thought of as a measure of the farmer's welfare, according to Holmes. On this point Holmes commented:

"A review of what has happened shows the farmer's proportion of the consumer's meat dollar increased from about 50 per cent in 1939 to 67 per cent in the late 1940's. It was about 53 per cent in 1955—not far from the long-time average. In 1932, a record low of about 35 per cent was reached.

"At the depth of the depression, then, the so-called spread reached an all-time high of about 65 per cent of the consumer's meat dollar. Does this mean that it cost more to process and market meat during the depression than it does now? Not at all. It merely points up the fact that, in dollars and cents, marketing costs are less flexible than livestock prices. They don't move up or down as quickly. Therefore, they usually take a bigger percentage of the meat dollar when livestock prices are going down.

"Here is an example: Assume that it costs 25c a pound to get meat from producer to consumer. If the retail price of meats is 75c a pound, the marketing costs are 33 per cent of the consumer's meat dollar, leaving 67 per cent as the producer's share. If the retail price drops to 50c a pound, the marketing margin of 25c now becomes 50 per cent of the price the consumer pays. And, of course, the farmer's share drops to 50 per cent. You will note that, with no change in marketing costs, the farmer's percentage share drops—entirely because of a change in the level of prices.

"This also works in reverse. When

livestock prices are going up a larger percentage usually goes to producers and a smaller percentage for marketing. The same pattern applies to the overall food dollar.

"Unfortunately, this spread concept is often used with the implication that farmers always lose when statistics show their percentage of the consumer's food dollar is lower. Percentage spread does not provide a good measure of farmer's welfare. It doesn't tell us how well off he is in absolute terms; how well off the farmer is relative to other economic groups; how well off processors, distributors, and retailers are; nor how well off consumers are.

"The percentage spread shows none of the things that are really vital to farmer's profits. His profits are determined by prices he receives for his products, the volume of products he markets, and his costs of production.

"With a commodity like meat, it is misleading to compare livestock prices with those of retail meat cuts. Comparing livestock and meat prices cannot be done either on the basis of cents per pound or percentages. The only proper comparison is between changes in the price of livestock per pound, or per hundred pounds, and changes in the value of products from that same quantity of livestock. Care must be taken to compare livestock and meat of corresponding grades and at the same season of the year. Such comparisons can be made from Department of Agriculture figures, which show general relationships pretty well. They reveal that price declines from November, 1955, were very similar at the retail, wholesale, and livestock levels.

"In any comparison of meat and livestock prices, the value of by-products must also be taken into account. The present level of hide and tallow prices is relatively low. In several of the past ten years, cattle by-products have been worth \$15 to \$25



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a head more than they are today.

"The question may reasonably be asked: Is the marketing function efficient? The answer is: definitely yes, as it applies to processors, as well as wholesalers and retailers. As for meat packers, their very existence, as individual firms, depends upon their ability to equal or surpass the efficiency of competitors. Like every other business man, including the agricultural producer, packers are constantly fighting rising costs. Competitive pressures in our industry continually prod us to save every possible penny.

"Improved efficiency is a constant goal in Swift & Company. New methods and techniques, increased productivity, and new cost-saving investments are all helping offset rising expenses. The major part of this program is plant modernization. In the last 10 years, we have spent \$278,000,000, primarily for plant improvement rather than for purposes of expansion. This program has made an important contribution in lowering production costs—benefiting both the producer and consumer of meat.

"We are always mindful of the fact that if our efficiency is too low, or progress too slow, capital and management under the free enterprise system will quickly push us aside.

"Some people believe that when the marketing spread widens it is the result of unreasonable profits of the middlemen. In the recent report on marketing costs, the Department of Agriculture stated that, as a percentage of the sales dollar, profits of food marketing firms have remained about the same in recent years.

"Certainly this is true in the case of meat packers' profits. Nevertheless, questions recently have been raised in some quarters about the improvement in the modest earnings reported in 1955. But, at the same time, a national financial publication criticized the industry for not making larger earnings. Things are often confusing in our industry, but they are never dull.

"This past year, in our own company, earnings were one cent on the dollar of sales—the same as they averaged for the previous ten years. In other words, earnings simply aren't big enough to make any appreciable difference in what the farmer receives for his livestock or what the consumer pays for meat. I make no apology for meat packer earnings. For the good of everyone concerned they should be larger."

EDITOR'S NOTE: Secretary of Agriculture Benson emphasized increased marketing margins on meat at a Chicago meeting this week (see page 15).

## Labor Law Developments In the State Capitals

New state labor relations laws were recommended by the governors of Michigan and New Jersey in messages to their respective state legislatures.

Governor Williams told Michigan lawmakers such action was needed to "protect and define the rights of employers and employees in intrastate industries."

New Jersey solons were asked by Governor Meyner to approve a labor relations act "which will provide adequate means for resolving disputes involving representation and unfair labor practices at the intrastate level."

A bill introduced in the Michigan legislature by Senator Garland B. Lane, Flint Democrat, would create a State Labor Relations Board to "protect the rights of employees to organize and bargain collectively."

New developments elsewhere in the field of state legislation and regulation affecting labor-management relations, as reported from state capitals throughout the country, include the following:

**ARIZONA:** Creation of an independent state labor department was advocated by Governor McFarland in his message to the legislature.

**ARKANSAS:** An opinion handed down by the Arkansas Supreme Court held that peaceful picketing to force a contractor to employ union workmen was unlawful because it was intended to obtain a closed shop in violation of the so-called "right to work" provision of the Arkansas state constitution.

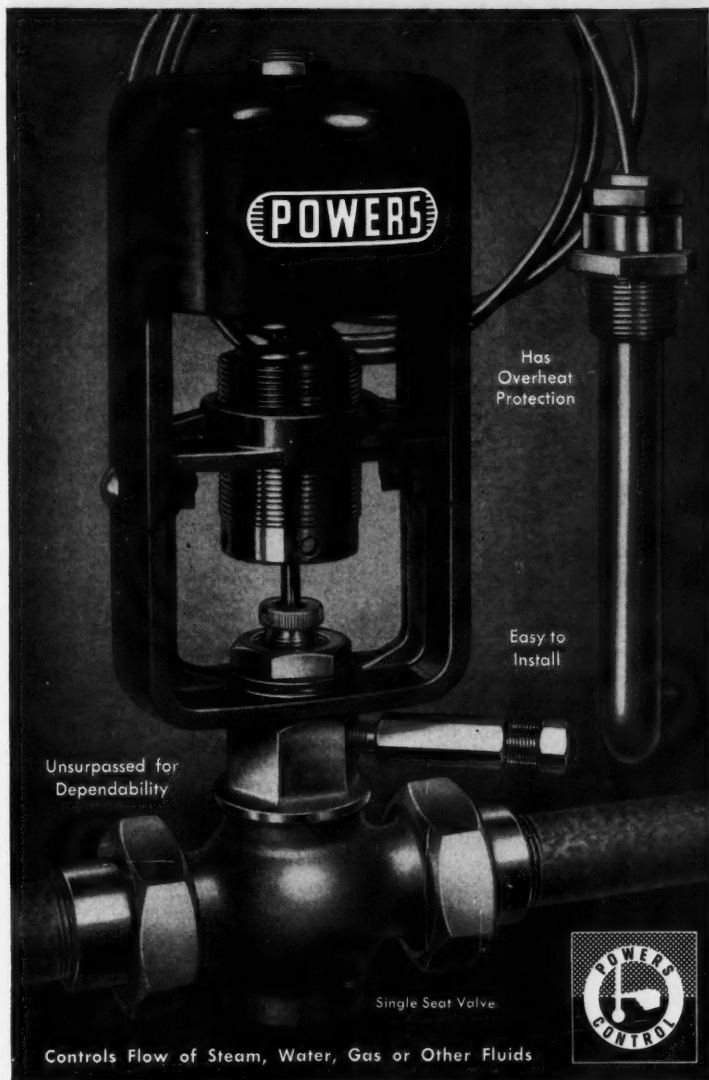
**NEW YORK:** Any prospect of New York enactment of a state "right to work" law, prohibiting the union shop and other forms of union security, was chilled with the announcement of a Republican state legislative program denouncing such measures.

Other parts of the program included a proposal for the enactment of legislation to "establish state supervision over health, welfare and pension funds to guarantee union members the maximum benefit from every one of the millions of dollars a day contributed to such funds for their personal security."

Recent court decisions handed down in New York included an opinion by the State Court of Appeals which held that vacation pay or other fringe benefits accruing under a contract between employer and employee may not be termed wages within the definition of a state law making failure to pay wages after six days' employment punishable by a fine up to \$10,000 or a year's imprisonment, or both.

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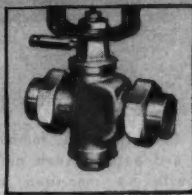
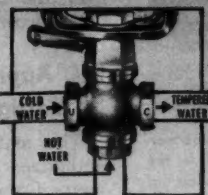
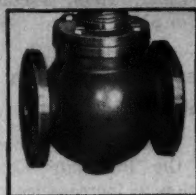
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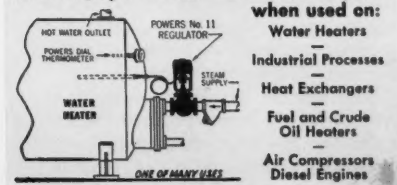


Various Valve Bodies and Inner Valves are available. Single and Double Seat Valves thru 2" have rugged bronze bodies with bronze union connections for quick, easy installation. Bulletin 329 gives information about all types.

(c33)

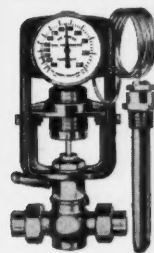
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## California Sees End Near In State's Long VE Fight

Dr. James E. Stuart, chief, Division of Animal Industry, California Department of Agriculture, reported to the State Board of Agriculture recently that the federal and state departments of agriculture are approaching the final stages of a cooperative program to eradicate vesicular exanthema from swine in California.

The disease has been confined to only three hog feeding ranches in the state, Dr. Stuart informed the board, one with 1,800 hogs in Orange County, one with 7,000 hogs in Los Angeles County, and one with 2,000 hogs in Santa Clara County.

The exposed animals are being slaughtered and the premises thoroughly cleaned and disinfected to eliminate any reservoir of infection. Subject to legislative approval, the owners will receive from the state and federal governments the difference between the appraised market value and the salvage value of the carcass.

Appraised value of the hogs to be slaughtered is about \$200,500. Salvage value of the animals is estimated at about \$60,000. The federal and state governments will share the indemnity expense.

The disease has been present in California hogs for more than 20 years and has been marked by sporadic outbreaks. It has been established that the feeding of uncooked raw garbage to hogs was the main factor in the spread and perpetuation of the disease.

The 1955 California legislature passed legislation requiring that, effective January 1, 1956, all garbage fed to hogs shall be cooked at a temperature of 212° F. for a period of 30 minutes to kill the VE virus.

Through the cooperation of the hog industry, garbage cooking is now practiced on all commercial garbage feeding ranches, which should enable the state to be cleared of VE soon and the state and federal quarantines to be lifted, Dr. Stuart said.

## U. S. Settles for \$600,000 In Army Meat Fraud Case

Settlement of the Army meat fraud case against Ben Grunstein & Sons Co., Hoboken, N. J., and eight individuals for \$600,000 was announced recently by Marvin C. Taylor, chief of the Civil Fraud Division of the Department of Justice. The settlement terminated a two-month trial in U. S. District Court in Newark.

The government had charged the Grunstein firm with substituting bull

and cow meat in a contract calling for steer meat. Most of the beef was shipped to the Army overseas.

In a private settlement earlier, the government obtained \$375,000 from Seaboard Terminal & Refrigeration, Inc., Jersey City, which froze the Army beef for the Grunstein firm.

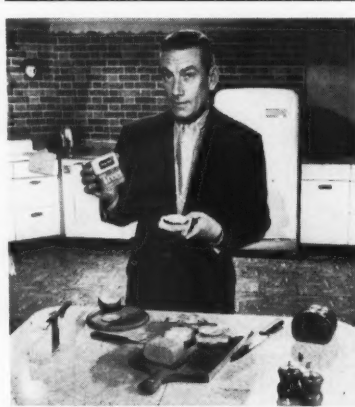
The government had asked for more than \$2,000,000 in alleged damages and forfeitures on 404 claims for payment on 12,000,000 lbs. of boneless beef supplied by Grunstein between April, 1948, and May, 1950.

## Government Grading of Pork Urged in Canada

Government grading of Canadian pork products shipped to the United States was urged recently by C. M. McInnis, president of the Ontario Hog Producers' Association, who told the Royal Commission on Canada's Economic Prospects that a small minority of exporting firms are not up to standard.

"We discovered recently that a small percentage of our exports to the United States was not of good quality," McInnis said, "It is lowering our position on the American market. Reports indicate that there is a large outlet for Canadian pork products, particularly hams, cured and canned, and bacon."

If the pork products going into the United States were required to meet a certain standard, or were on a graded basis, he continued, it might give the Canadian producer a "profitable market in that country for several hundred million pounds of pork."



HOAGY CARMICHAEL, famous composer, musician and actor, reveals his skill in the kitchen with his man-sized sandwich of Treet, Spanish onion, and horseradish-mustard sauce on pumpernickel bread. The scene is from Armour and Company's "Famous Sandwiches Start with Treet" series of commercials currently seen on the NBC-TV Perry Como Show.

## Precooked Frozen Meat Discussed at QM Symposium

The present status of precooked frozen foods and problems yet to be solved were the subject of a recent symposium on "Precooked Frozen Foods" sponsored by the Quartermaster Food and Container Institute for the Armed Forces.

Research on preparation and processing of precooked frozen meat products, dealing with keeping and reheating qualities, storage, off-flavor, packaging, quality control and future possibilities, was discussed. Papers on taste, nutritive value and addition of food flavors and monosodium glutamate in precooked frozen foods included data on meat products. Presentations on quality control touched on the use of antioxidants, quality control programs and storage. Sanitation requirements in production and processing, microbiological standards of quality and their basis and the need for accurate continuous temperature control were discussed by participating researchers.

Proceedings of the symposium have been published in a booklet, "Precooked Frozen Foods," available from the Quartermaster Food and Container Institute for the Armed Forces, Chicago 9.

## Industry Workers' Wages Average \$100.79 a Week

Earnings of workers in the meat packing industry have reached an all-time average high of \$100.79 per week, the American Meat Institute reported this week.

"According to Bureau of Labor Statistics figures," the Institute said, "weekly earnings in the industry have advanced 65 per cent since November, 1949, to November of last year, figures for which have just become available. In November, 1949, weekly earnings were \$61.03.

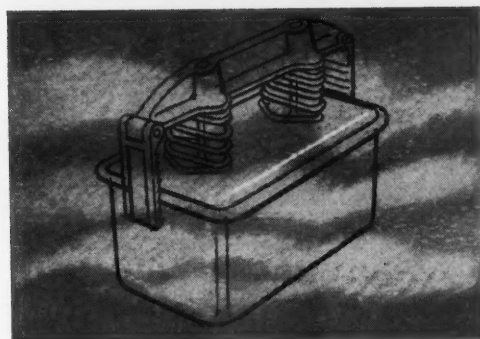
"Average hourly earnings also have sharply advanced and last November had reached \$2.22 per hour. This was an increase of 79c, or 55 per cent, over the November, 1949, average hourly earnings of \$1.43."

## ICC Approves 15% Hike In Ice Refrigeration Rates

The nation's railroads have been authorized by the Interstate Commerce Commission to increase ice refrigeration charges on perishable commodities by 15 per cent after a notice of 30 days.

The increase does not apply to mechanical refrigeration.

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Curafos in pumping pickle steps up the  
moisture retaining capacity of lean meat fibers, aids penetration of the  
pickle. Natural juices and proteins *stay in* the ham so that cooking losses  
are *reduced by as much as 5%*. The net result?

A Dime's worth of CURAFOS saves a Dollar's worth of ham!

As a bonus, Curafos develops a more even, longer lasting color in hams.  
Curafos brand phosphates are *food grade*, and are readily soluble in pickle  
at cellar temperatures.

Curafos brand phosphates are fully licensed for use under U. S. Patent  
2,513,094 and Canadian Patent 471,769. Curafos brand phosphates are  
especially processed for ease of solution at full permitted strength\* in pickle  
at cellar temperatures.

\*See M.I.B. Bulletins 190, 190-1, 199.

**CALGON, INC.**

Hagan Building, Pittsburgh 30, Pa.  
Associate Members—N.I.M.P.A. and A.M.I.

# Harding's

## FAMOUS CORNED BEEF

*Not to be confused with ordinary corned beef*

... the label that means **EVERYTHING!**

- famous for over 30 years.
- different in flavor and taste from any other corned beef on the market.
- consumer acceptance and demand means more sales, bigger profits with less effort.
- distinctively packed.
- now offered to wholesalers interested in handling America's #1 corned beef.

INQUIRIES INVITED

## JOHN P. HARDING MARKET CO.

728 W. MADISON ST.

CHICAGO 6, ILLINOIS

Phone: STate 2-8050

### USDA Buys 7,327,050 Lbs. Of Pork; Total 94,644,000 Lbs.

The U. S. Department of Agriculture reported purchase late last week of 7,327,050 lbs. of canned pork products, bringing total purchases of pork and lard under the program to 94,644,000 lbs. since November, when the buying program started to help expand domestic consumption of pork products.

The USDA is offering to purchase on a weekly basis several additional pork products including frozen smoked skinned hams, frozen fresh shankless skinless shoulders, and frozen fresh partially boneless loins with offers due first on Monday, February 6, and each Monday thereafter until further notice. Detailed information concerning these products is being sent to the trade.

Other changes in the program include the addition of another can size for pork luncheon meat, 12-oz., as well as the 6-lb. tins which have been purchased since the program began. Offers to sell product in the new size can began January 31. Other product specifications for pork luncheon meat are unchanged. The day for submitting offers on canned ham is being changed from Wednesday to Tuesday beginning February 7.

Purchases of canned products announced last week were for 4,693,650 lbs. of canned pork and gravy at prices ranging from 64.50c to 66.49c per lb.; 1,841,400 lbs. of pork luncheon meat at 42.90c to 43.90c per lb., and 792,000 lbs. of canned ham at 62.50c to 64.30c per lb.

Of the 94,644,000 lbs. of pork products purchased through last week, 63,688,800 lbs. were canned products (35,513,400 lbs. of pork and gravy, 16,691,400 lbs. of luncheon meat, and 11,484,000 lbs. of ham) and 30,955,200 lbs. of lard.

Awards announced last week were made to 12 of 17 bidders who offered a total of 5,768,100 lbs. of canned pork and gravy and two of four bidders who offered 1,080,000 lbs. of ham. All bids for luncheon meat were accepted.

### Group to Tell Progress in Brucellosis Eradication

A full report of the progress of eradication of brucellosis in the United States will be made at the annual meeting of National Brucellosis Committee Thursday, February 16, at the LaSalle Hotel, Chicago, Herman Aaberg, chairman, has announced.

The report will be made by the special advisory committee on brucellosis eradication appointed by the Secretary of Agriculture.

**PORK • BEEF • LAMB • VEAL  
CANNED MEATS  
COMMERCIAL SHORTENINGS  
NATURAL CASINGS • DRY  
SAUSAGE • LARD FLAKES**



**Rath**  
BLACK HAWK  
**MEATS**  
FROM THE LAND O' CORN

**THE RATH PACKING CO., WATERLOO, IOWA**

## Get this powerful, sales-compelling display material to tie in your brand

Meat men coast to coast told us what they wanted for tie-in pieces! Here's what you can get through your VISKING representative (or write VISKING).

**WINDOW STRIP** in full color

**BASCART CARD** for tie-in displays like the one in the LIFE ad in color, brand-imprinted

**SHELF-MARKER** in color, scored for 1 1/4" flap to tuck under merchandise.

**aisle-MARKER** in color, with double flap to go either end of top shelf.

all material imprinted with your brand!

AND HERE'S THE FROSTING ON THE CAKE! SENSATIONAL

## premium offer

New! Different! Practical!

13 1/2 inch slicer-server knife housewives get for 75 cents and a label from their favorite brand of SKINLESS franks, SKINLESS smoked links or luncheon meats! Certified \$2 retail value.

Here's the premium scoop of the year. Made by Ekco for this promotion. Carries the GENEVA FORGE label.

You can make this premium offer work for you by enclosing an inexpensive coupon with your SKINLESS products and luncheon meats. The coupon, printed on vegetable parchment with non-toxic inks, can be packed with the meat. Offer this sensational two-purpose slicer-server—a knife for carving, a fork for serving, with your products.

**ALL YOU DO TO TIE IN IS PACK THE COUPON WITH YOUR PRODUCT AND FURNISH RETAILERS WITH A POSTER. VISKING AND EKCO HANDLE ALL DETAILS, REDEEM COUPONS, ANSWER INQUIRIES.**

## THE VISKING CORPORATION

Chicago 38, Illinois

In Canada: VISKING LIMITED, Lindsay, Ontario

Pioneers and leaders in research and manufacture of a complete line of cellulose casings for the packing industry.

READ WHAT  
LEADING  
FOOD EXPERTS  
SAY—



**W. E. Fitzgibbon**  
Director of  
Meat Merchandising  
The Kroger Company

"Impulse is one of the motivating forces in the American way of life. One of our greatest potentials in the modern food store is the potential that can come from impulse buying, providing merchandise (basic and related) is well presented. This does not necessarily mean that food has to be displayed in any unusual manner or employ some gimmick, but rather that freshness and eye-appeal are present."



**Glenn Curtis**  
Vice President  
Meat Merchandising  
IGA Stores

"IGA's January and February pork promotion with related produce items is typical of our belief in related-item selling. In fact, the tie-in of one department to each of the other departments in the store is the surest way of increasing net profits. That is why we like promotions such as VISKING'S 'QUICK 'N' FUN'."



**B. Miles Ryan**  
Food Fair  
Washington, D. C.

"If the final result at the check-out counter shows an increase of only two or three per cent, a promotion is well worthwhile. We can count on related-item selling to better that figure anytime we really push it. We will have a lot of interest in the VISKING promotion which relates processed meats and shelf items from the grocery department."



**P. T. Golden**  
Merchandise Mgr., Foods  
Tiedtke's  
Department Store  
Toledo, Ohio

"Related-item selling, especially when backed by national advertising, is a healthy profit maker. The VISKING Corporation is to be congratulated for making possible a meat-grocery related-item event. It should be productive of a lot of added business. Give a woman reason to buy and she responds."

# Personalized Safety Plan Pays

Accident costs cut to 33 per cent of insurance premiums during the first year of Louisville Provision Co. program in three meat plants.

**A** HIGHLY personalized safety and employee relations program reduced accident costs to 33 per cent of the insurance premiums paid during the first year of the plan's operation, thus earning the packer—the Louisville Provision Co.—a substantial rebate.

The Louisville company, which operates Klarer Provision Co. and C. F. Vissman Co. in Louisville, Ky., initiated the program on August 1, 1954.

Ted Broecker, board chairman and Gilbert Amshoff, president and general manager of Louisville Provision, firm believers in safe work habits and conditions, have the wholehearted support of the union local. The 800 employes of the three firms also have cooperated fully with management.

The company-union contract states that all injuries must be reported by the employee to the first aid department. If the employee reports an accident and is disabled, he qualifies for accident pay as specified in the contract if the disability is approved by the company doctor.

Union officials also support the policy of immediate discharge for horse play. A letter from G. W. Blevens, general superintendent, to all employes outlined reasons for this policy.

The coordinated program emphasizes pyramiding responsibility. Each plant superintendent is held responsible for safety results in his plant. His foremen are accountable to him for their particular departments.

Elmer Koncel, personnel-safety director, hires all employes and devotes considerable time to orienting them to the theme: "Work safely—don't take chances. We can always replace product, so don't risk personal injury to save product." He points out that management is not trying to promote carelessness but rather emphasize the employes' value to the company.

A letter stating objectives of the program was sent to each employee at its inception. In this letter, Koncel explained that some physical hazards would be impossible to eliminate because of the prohibitive cost involved

## Survey Reports To Packer By Insurance Company

### EARLY IN PROGRAM

The writer discussed plant safety and medical cases with A. Vaughn. Housekeeping has been improved considerably throughout the plant. Management and supervision attitude in promoting safety in this plant has been very good.

### RECOMMENDATIONS:

- Boning ..... Secure mesh gloves for all employes. Study is being made by management to secure this equipment.
- Beef cooler ..... Secure hard hats for all employes in this department. A study is being made by management to secure this equipment.
- Loading dock ... Install bulb guard on light on extension cord. (This should prevent light from breaking and flying glass from injuring employes working in this area.)
- Wiener pkg. .... Secure and install metal guard around belt drive for overhead conveyor. This will protect employes from sustaining an injury or coming in contact with belt drive operation.
- General ..... Exposed terminals in junction boxes are not only a hazard to personnel who may contact them, but can also cause an explosion or fire if short circuited by chips, oil or other foreign materials. All junction boxes must be kept closed at all times.

### LATER IN PROGRAM

A plant safety survey was made accompanied by E. Koncel. Housekeeping and material storage were found to be orderly. For the months of January and February, 1955, there were nine medical cases reported, none were compensable.

It was very pleasing to note that the pending recommendations have been complied with and management as well as supervision are making every effort to promote safety throughout the entire plant.

### RECOMMENDATIONS:

- Lunch meat ..... Stencil all circuit boxes for identification purposes.
- Pre-pack ..... Repair plunger handle on door.
- Slice bacon .... Repair plunger handle on door.
- Cry-O-Vac ..... (a) Install hooks on wall bracket so shovels can be placed properly.  
(b) Install metal side shields on water tank to prevent hot water splashing on employes' thighs.

as compared to accident probability.

To emphasize management's interest in employee welfare, Koncel takes personal charge of several aspects of the program. He instructs all newly hired employes to report injuries, no matter how slight, to the foreman. If an employee is ill, Koncel visits his home to see whether medical attention is required and arrange for it if necessary. Should an employee who

has not reported an accident stay off work, Koncel takes time to visit him at home to make sure absence is not due to an unreported accident. If the employee had an accident and did not report it, he is told to report immediately to Miss Mary G. Abell, plant nurse. He is reminded that the accident should have been reported as specified in the union contract.

Koncel also visits all hospitalized



*More than  
a quarter-century's experience  
in serving the meat packer  
with newer and better ingredients.*

## SEASONINGS

Complete line of distinctive quality seasonings of natural and soluble spices, specially protected against flavor cook-out in your meat products. Expert custom blending for your individual requirements. Full line of natural spices.

## TIETOLIN

First and foremost specially processed albumin binder. Tietolin balances ever-changing meat formulas, gives additional binding power. Approved for use in Federally inspected plants. Reg. U. S. Pat. Off.

## VITAPHOS

Phosphate meat and fat homogenizer. U.S. Pat. Pending. Vitaphos, the first American phosphate compound, produces finer emulsion, better color, greater yield.

## VITA-CURAID

Most vital aid for your pumping & curing pickle. Not just one phosphate but a combination of scientifically blended phosphates each doing a specific job. You need only 1.3 oz. per gallon of brine. Approved for use in Federally inspected plants in U. S. and Canada. Reg. U. S. Pat. Off.

See us at Booth 82, WSMPA Convention, Sheraton-Palace Hotel, San Francisco, Feb. 14-16. Hospitality Headquarters, Room 4016-18.



# FIRST SPICE

*Mixing Company, Inc.*

19 VESTRY ST. NEW YORK 13 WORTH 4-5682 • 98 TYCOS DR. TORONTO, CANADA RUSSELL 1-0751



(Cured the Custom way, of course!)

## CAN BE YOUR BEST SALESMAN!

There's nothing like the nose-tingling aroma or rich, friendly sound of hot crackling bacon to stimulate appetites . . . and satisfy customers.

We can't guarantee to give you the "sound" you want, but we will deliver a Custom Complete Bacon Cure made to your exact specifications, to produce the special flavor your customers want.

Every Complete Bacon Cure made by Custom is carefully blended and balanced to give you all the advantages of slow curing—in modern, quick form. Time after time, these uniform cures will produce bacon that retains its color longer, looks fresher and more appetizing in display cases and has the firm, meaty "feel" that customers appreciate.

Remember, your exclusive Custom cure is your assurance of exclusive flavor in the end-product.

Your Custom Field Man can show you how Custom Regular cures or special Custom Complete Cures can improve your product and increase your yield.

For all you Westerners . . .

We'll be looking for you at the WSMFA. Stop in to see us and bend the elbow of friendship. The room is No. 2107-09 at the Sheraton-Palace Hotel.

### Custom Food Products, Inc.

Dept. NP-246, 701 N. Western Ave.  
Chicago 12, Ill.



employees and makes arrangements for completion of all necessary papers required for the patient's care. He tries personally to accompany each employee on initial visits to the doctor's office. He goes along to reassure the employee and finds this is an opportune time to sell the employee on importance of accident prevention.

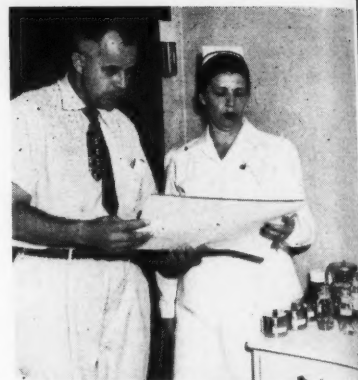
Pre-employment physicals are handled by Dr. E. W. Roles, company doctor. Roles is on call 24 hours a day. He is a staff member of a nearby hospital where he treats all serious accident cases from the three plants. Roles has blanket approval from Louisville management to consult with any specialist necessary.

Supervisory staffs in charge of evening shifts have authority to call Roles for a plant visit. If an accident victim requires emergency treatment, the employee is removed to the hospital which automatically gets in touch with Roles.

Miss Abell, who works closely with Koncel, fills out accident reports requiring medical attention. The original goes to the insurance carrier and a copy is kept on file. The insurance company, Koncel and Miss Abell are able thus to follow each case to a satisfactory conclusion. Roles' office notifies Koncel or the nurse when employees fail to keep appointments. This enables them to make sure employees keep appointments until they are released by Roles.

A daily record of all accidents—name, department, type of injury—is kept by Miss Abell. These records serve as a guide to accident frequency, type, location, etc. The records also provide a basis for investigation of accident causes. Plant superintendents are notified of accidents that occur in their respective plants.

Monthly reports from the insurance carrier contain a breakdown of accidents by plant. They list the name of the individual, time lost, type of accident, estimated loss ratio, etc., and give management a complete safety



DAILY ACCIDENT REPORT, backbone of the Louisville safety program, is checked by Koncel and Miss Abell.

record. These monthly reports are analyzed by Koncel with each plant superintendent and his foremen.

A safety engineer from the insurance company visits the plants once every 60 days to assist supervisory personnel check plant facilities and housekeeping.

Although Louisville Provision has no formal safety committee, Koncel finds that his personal contact throughout the plants encourages employees to come to him with problems. Union stewards, also safety-minded, are free to consult with him on hazards. The company does not furnish individual safety equipment, but it does urge employees to purchase smaller items.

Use of safety posters that are made up at the plant is another means of stressing the personalized safety-employee relations program. Slogans employed have been picked up at regional safety conferences, from the National Safety Congress, etc. Employees are asked to submit slogans. Signs are posted at heavy traffic points. Periodic news bulletins on the program's progress are distributed to all foremen and management personnel. Letters to employees stress benefits of safety vs. results of carelessness and remind employees of the company's interest in their well being.

Although Koncel as personnel and safety director has an overall control of the safety program, he says, "in the last analysis our foremen are responsible for our successful safety record. We look to the foreman to handle accident prevention and he should receive credit for the good results we have achieved. Miss Abell deserves a great deal of credit for correcting unsafe habits while administering first aid. Union stewards and officials and our insurance company also are to be commended for their contribution to the success of the program in our plants."



"A CHANCE TAKER IS an accident maker," is one of the many safety posters created by Stewart Pearl, print shop, and Koncel.

# Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



'QUICK AND FUN' meals are the basis of a springtime promotion planned by The Visking Corp., Chicago, to increase the sale of skinless frankfurters and luncheon meats through related item advertising. Beginning April 1, the campaign will be promoted in national and trade magazines and in retail food store displays. Reproduction of double-page, four-color ad to run in Life magazine May 3 is shown above. H. A. Lotka, sales manager of Visking's food casing division, said point-of-sale material will be available to packers and sausage manufacturers at cost. Peak selling period for sausage items normally begins late in May, but "Quick and Fun" campaign will assist in opening this period a month earlier, he pointed out. Visking also has arranged for a premium inducement for purchasers of skinless franks and luncheon meats during the campaign. An Ecko slicer-server knife, which normally retails at \$2, will be available to consumers for 75c and a package label.



SERVING SAMPLES of Gertner's pork sausage sticks at Stevens Market, South Miami, Fla., is Mrs. Dorothy Green, who cooked product over hot plate. Front part of display is a portable freezer from which packages of sausage are sold during demonstration. The stick product, an innovation of Harold R. Gertner Co., Gainesville, Fla., instead of being packed in a casing in the conventional shape, is compressed into a square stick without a casing. One improvement is said to be the ease with which the new product can be handled in the pan. Instead of curling, the square sticks lie flat and are easily turned from side to side to insure even browning. Moisture from quick freezing makes it possible to start with dry pan. E. N. Smith, Campbell Brokerage Co., Miami, says acceptance is running ahead of expectations. Package holds eight 1-oz. servings.



ITALIAN street vendor is featured on new aluminum foil bag for Vieno Pizza Pie of Krueger Frosted Foods, Royal Oak, Mich., to call attention to origin of popular dish. New package, which is cerise with white and navy accents, replaced former plain wrapper that had printed gum label. New foil bag facilitates faster packing and has cut costs, firm reports. Milprint, Inc., Milwaukee, is the designer and supplier.



SOUTHERN STYLE Souse has been introduced in Ohio, Michigan and Pennsylvania by Crayton Products, Inc., Cleveland, as the second offspring in a "family" of sausage, souse and scrapple now being established by the company. The firm has featured sausage for 18 years. Crayton's souse is being sold in a four-slice package and a 5-lb. loaf. Cellophane overwrap and bag were designed and printed by The Dobeckmun Co., Cleveland. Packages are lithopaque printed in red and yellow, with a large amount of open space in the design to allow for easy viewing of product.

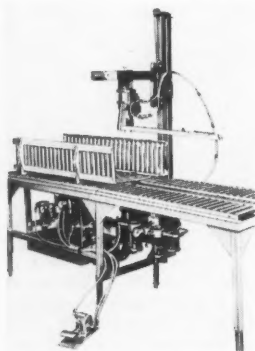


NEW FROZEN meat product, Chopped Calves Liver, is being test marketed in New York by Excelsior Quick Frosted Meat Products, Inc., Long Island City, N. Y. Product, made from calves liver, eggs, chicken fat and other ingredients, may be served as appetizer or used as snack spread. It is packed in an 8-oz. cup, designed for Excelsior by Robert Neubauer, package designer.

# NEW EQUIPMENT and Supplies

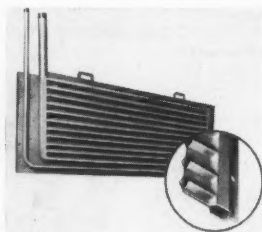
Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**STAPLER FOR PACKED BOXES (NE 277):** A unit which simultaneously staples tops and bottoms of center slotted packed boxes is available from Container Stapling Corp. The stapler is equipped with two stapling heads and air operated with pneumatic controls. Air valves are operated mechanically. The unit is equipped



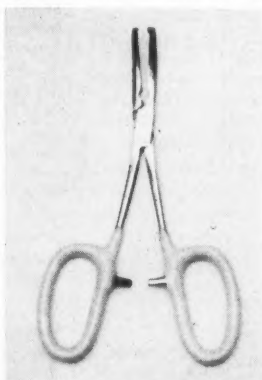
with air filters, lubricators, regulators and gauges. The only connection necessary is to a supply of compressed air at a minimum of 60 psi. The lower head may be made inoperative while upper head works. Safety features are said to insure safe operation and prevent damage to cartons and contents.

**HEAT TRANSFER UNIT WITH HIGHER PRESSURE RATING (NE 269):** An increase in pressure rating from 100 lbs. to 150 lbs. maximum in two of its platecoil units has been announced by Tranter Mfg. Inc. The company cites improved engineering, factory control and fabrication as reasons for this in-



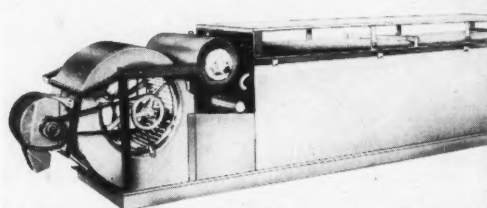
crease. The units consist of embossed sheets of metal welded together (or a flat companion plate) to form channels for passage of heating or cooling media.

**ARTERY FORCEPS (NE 266):** New "dual-grip" forceps of hot-forged stainless steel have been developed by Presto Precision Products, Inc. The forceps are said to fit either hand and are available with a non-insulated or insulated (illustrated) grip for protection against cold, blisters, etc.



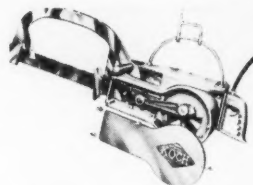
Another attribute of the forceps is an artery needle holding device built into the locking section to lock the artery tightly to the needle. Forceps are 7 in. long and weighs 3 oz.

**CHILL ROOM SPACE COOLER (NE 271):** A Chilljet unit for quick, effective meat chilling with minimum shrinkage is being marketed by Industrial Manufacturing & Engineering Co. The unit is intended for handling chill pulldown where incoming product temperatures are generally around 100° and required temperature is about 40°. Designed



to fit between ceiling rails, the unit has a capacity of 4 refrigeration tons and delivers 3500 cu. ft. of chilled air per min. It is powered by a 1 hp motor and has a 16 in. diameter double width, double inlet 600 rpm fan. Other features listed are a double drop pan with cork insulation, removable side panels and flooded coil.

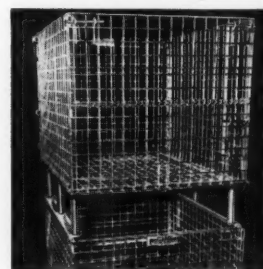
**IMPROVED SPLITTING SAW (NE 273):** Improvements said to be incorporated in an electric beef splitting saw are a high-arched steel bow, "cushion-cradle" design to minimize hand vibration and a quadrant-type suspension for cutting at any angle. The steel bow is electro-plated for sanitation and easier cleaning. Available from Koch Supplies, the saw has a



fully-enclosed motor, "dove-tail" guides for reciprocating slide which adjust to compensate for wear, and a removable cover plate.

**STAINLESS PALLETAINER (NE 275):** A new food handling palletainer, said to meet rigid sanitary requirements, is in production at Union Steel Products Co. The palletainer under-structure has tubular legs

for easy and thorough steam cleaning. Combination floor runners and stacking chan-



nels are turned up on inner edge and down at outer for fast, safe stacking and elimination of debris or moisture collecting surface. The unit is available in special sizes.

**INDUSTRIAL HAND CLEANSER (NE 282):** Oakite Products, Inc., has introduced a powdered cleanser which contains a fine abrasive and Actamer, a registered bacteriostat which is claimed to reduce skin bacteria by 97 per cent. The hand cleanser is mildly alkaline, with a pH of below 10, and is blended with a special emollient to leave skin smooth. The cleanser is said to rinse freely.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron st., Chicago 10, Ill., giving key numbers only (2-4-561).

Key Numbers .....

Name .....

Company .....

Street .....

## Buyer Tells World-Wide Search for Animal Glands

Purchasers of animal glands for use in making pharmaceuticals are scouring foreign sources of supply, Gary Smitskamp, purchasing manager of The Armour Laboratories, Kankakee, Ill., told the Kankakee Rotary Club recently.



G. SMITSKAMP

The Armour Laboratories alone takes up to 75 per cent of the domestic supply of some raw materials, he said. To assure an ample supply, Armour trains men to save glands from animals slaughtered by other meat packers and in other countries, Smitskamp said.

Purchasers go to Australia and New Zealand for sheep glands, the Argentine and Mexico for glands from cattle and to Canada for hog glands.

At both foreign and domestic plants, the speaker explained, glands are frozen as soon as they are removed from the carcass. They are packed in special dry-iced containers and shipped by air to Chicago.

"It's a selling job to make a packer think about saving a tiny gland instead of thinking entirely about hams and bacon," he added.

## Foundation Receives Grant For Bacteriological Study

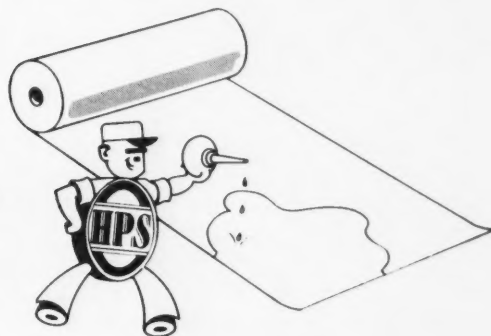
A renewal grant of \$6,900 in support of research on the "interrelationship of Carbon Dioxide and Fatty Acids in the Nutrition of Streptococci" has been received from the National Institutes of Health by the American Meat Institute Foundation, Chicago, Dr. H. R. Kraybill, Foundation vice president and director of research, announced.

Research in this connection is being conducted by Dr. William L. Martin, who is working with Dr. C. F. Niven, jr., assistant director of research of the AMIF.

Research has disclosed that some species of streptococci require  $CO_2$  for growth. AMIF bacteriologists have found that some unsaturated fatty acids, such as oleic acid, will replace this high  $CO_2$  requirement for growth of the streptococci. Drs. Martin and Niven are studying the mechanism of this replacement, utilizing radioactive  $CO_2$  to determine in what substances the  $CO_2$  is incorporated by the bacterial cell.

## H-P-S KNOWS OILED WRAPS

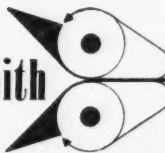
PAPERS FOR PACKERS FOR OVER HALF A CENTURY



- Packers Oiled White
- Oiled Sta-Tuf



H.P. Smith



PROTECTIVE PACKAGING MATERIALS

Chicago 38, Illinois • Portsmouth 7-8000

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## You'll profit more in '56 with E-Z FIT STOCKINETTES

For Quality and Economy  
Order Your Supply Now

# ALLIED

ALLIED MANUFACTURING CO.

DES MOINES  
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## H. L. SPARKS & COMPANY



LIVESTOCK BUYERS

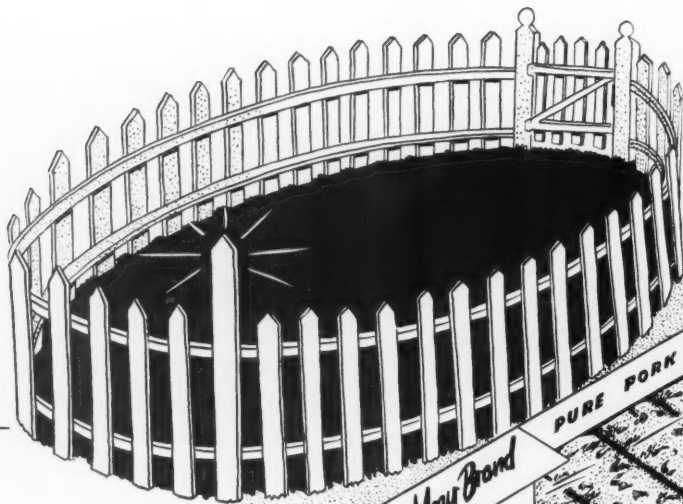
NATIONAL STOCK YARDS, ILL.

at stockyards in  
National Stock Yards, Ill.

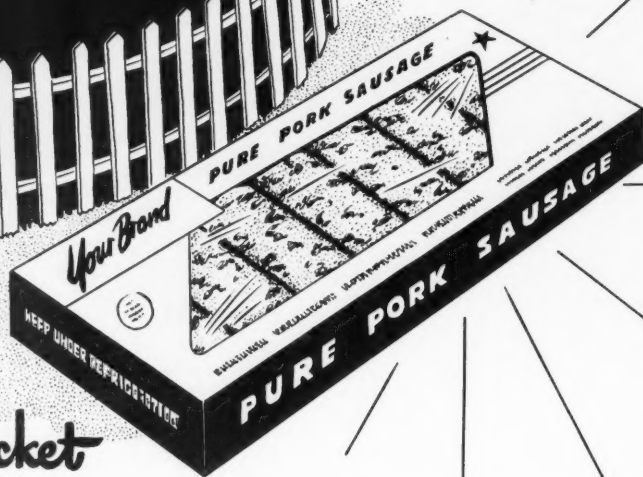
Peoria • Bushnell • Springfield

Phones { UPTon 5-1860  
BRIDGE 1-8394  
UPTon 3-4016

All our country points operate under Midwest Order Buyers



*Sticks out  
like the high picket  
in the fence...*



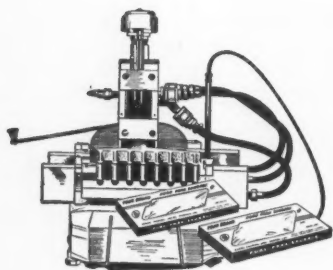
**NOT ONLY THE BEAUTIFUL SHOPPER-STOPPER  
PACKAGE, BUT THE SUPERB SAUSAGES IN IT . . .**

make your Packaged Pork Sausage (or other Meat Specialties, too), when they're packaged on ARO-MATIC and seasoned with unusually good BROOKWOOD SEASONINGS . . .

**STICK OUT HEAD AND SHOULDERS  
ABOVE COMPETITIVE BRANDS.**

Here's the world's fastest and most economical method of packaging a great variety of delicious Meat Treats that **SELL FASTER** because of their slim, beautifully attractive and practical package, filled with deliciously flavored Sausages and Patties.

Never before has a new trend in Meat Packaging and Merchandising reached such new "highs." It's easy to own an ARO-MATIC . . . and we'll gladly work out a series of complete Merchandising Programs with you. Write, wire or phone today!



**BASIC FOOD MATERIALS, INC.**

853 STATE STREET  
VERMILION, OHIO

# The Meat Trail...

## Work Begins on \$1,000,000 Sugardale Plant Addition

The Sugardale Provision Co. has announced that excavating has begun on a \$1,000,000 plant addition at the firm's Harmont ave. N.E. plant in Canton, Ohio. The Brown Construction Co., Massillon, Ohio, is the general contractor. Henschein, Evers and Crombie, Chicago, is architect for the project.

The addition will contain approximately 65,000 sq. ft. of floor space. It will feature two new completely automatic smokehouses with controlled humidity, temperature and smoke density. These houses will have a capacity of 60,000 lbs. of smoked meats per 24 hours. The present three smokehouses have a capacity of 100,000 lbs., which will make a total of 160,000 lbs. for all the houses.

A new lard department is being established. This dry rendering system will produce 30,000 lbs. a day. A filtering, refining and homogenizing process will give the product greater usage. A new lard packaging line with semi-automatic filling of cartons is being planned. The sliced bacon department is being tripled in size. Two production lines will turn out 2,500 slices of bacon a minute. The department will be capable of producing 150,000 lbs. of sliced bacon a week.

A new air-conditioned room for slicing and packaging luncheon meats is being provided. This semi-automatic operation will turn out 20,000 packages of sliced luncheon meat a shift. At present time, this department works two shifts per day. The new 12,000 sq. ft. shipping room will be refrigerated and will have three semi-

automatic conveyor lines.

According to Sugardale officials, this addition will make the company the largest independent producer of sliced bacon and smoked hams in Ohio and the second largest manufacturer of luncheon meats. A separate garage building is being erected for the servicing of Sugardale's fleet of 55 refrigerated trucks and trailers. A sign and truck painting department also will be housed in this building.

The Sugardale sales area now stretches along Lake Erie from Port Clinton to Ashtabula and on the south from Mount Vernon to Bellaire. The company sells in a radius of 120 miles. The new addition is expected to give additional employment at once to 50 persons, adding \$200,000 to the annual payroll. The firm now employs 575 persons.

Sugardale maintains selling offices in Canton, Akron, Cleveland and Youngstown. In addition, there are 25 resident sales representatives throughout the state. The sales force totals 52. The company general office is located at 1018 McKinley ave. S.W., Canton. The factory there will continue to produce the full line of luncheon meats.

The management is now in the third generation of the Lavin family. HARRY LAVIN founded the company, and his sons are the officers. LEO B. is president; WILLIAM L., vice president, and ARTHUR, secretary-treasurer. The four grandsons, ALFRED, BENJAMIN, CARL and DAVID have executive positions. L. R. BOWER is comptroller, W. R. SHETLER, sales manager, and L. L. BISHOP, office manager.



"FIVE STAR General Award" for 1955 is presented by Robert M. Napp, vice president, General Meat Corp., New York City, to Frank Shearer, buyer of meat, poultry and fish for Horn & Hardart Co. for 25 years. Horn & Hardart operates 44 automat restaurants and 48 retail stores in New York City. Shearer, who purchases about 10,000,000 lbs. of meat, poultry and fish each year, received the annual award "in recognition of his outstanding unselfish devotion to improving and maintaining the highest standards of quality and service." Presentation was made at meeting of International Stewards and Caterers Association in the Shelburne Hotel.

## Hill Plans New Estherville Horse Meat Packing Plant

A new packing plant for the production of horse meat under federal inspection will be built in Estherville, Iowa, if current negotiations for sale of the present Hill Packing Co. plant at Estherville to John Morrell & Co. are completed, Hill officials have announced.

Hill Packing Co. transferred its pet food operations to a new building and location in Estherville approximately a year ago, and the new inspected packinghouse will be built adjacent to the pet food operation, increasing the net efficiency of both plants.

One of the oldest firms in the horse meat packing industry, Hill Packing Co. for 48 years has manufactured inspected horse meat for all the various channels of trade. This includes frozen inspected horse meat in consumer cartons and cans for the general retail pet food trade throughout the United States and cured inspected horse meat for export to many foreign countries. In addition to Hill's Pet Foods, there is a complete canned Prescription Diet line exclusively for veterinarian use.

Hill Packing Co. has plant loca-



OFFICERS OF Chicago Association of Hotel & Restaurant Meat Purveyors, Inc., are congratulated by Ellard Pfaelzer, Pfaelzer Brothers, Inc., toastmaster at annual meeting, following their re-election by unanimous vote. Shown (l. to r.) are: Eugene Silverman, Oakland Meat Co., second vice president of group; Diedrich Lunde, Lunde Meats, first vice president; Mel Salomon, Allen Bros., Inc., president; Pfaelzer; Robert MacKimm, MacKimm Bros., Inc., treasurer, and Harry Rudnick, secretary and counsel.

tions at Topeka, Kan., and Camden, S. C., in addition to the Estherville location, with general offices located at Topeka, Kan.

Final contract negotiations between Hill Packing Co. and John Morrell & Co. are expected to be completed within two weeks. The projected sale is for plant buildings, boilers and refrigeration equipment, with Hill retaining all other machinery and equipment which is to be used at the new plant location.

## Kingan Plans Big Expansion

Kingan Inc., Indianapolis, plans to double capacity of its pork division within the next four months as the first step in a three-year plant expansion program that will cost \$4,000,000 to \$5,000,000, HUGO SLOTKIN, president of Hygrade Food Products Corp., Detroit, has announced. Kingan is a division of Hygrade. Estimated cost of the pork division expansion is \$2,000,000.

## JOBS

Officials of Oscar Mayer & Co. have announced three appointments at the firm's Madison (Wis.) plant. CHESTER J. KREPSKI, former assistant transportation manager, has been appointed assistant manager of the lard and by-products department. Krep-ski will succeed THOMAS MOFFATT, who has been transferred to the Madison plant personnel department as employment counselor. JOHN E. SPOHN, automotive supervisor, will replace Krep-ski as assistant transporta-



C. J. KREPSKI



T. MOFFATT



J. E. SPOHN

tion manager. Krep-ski joined the Oscar Mayer traffic department in September, 1946. In March, 1951, he was named administrative assistant to the transportation manager and in July, 1953, was appointed assistant transportation manager. Moffatt joined Oscar Mayer at its Madison plant in



OFFICERS OF the National Canners Association for 1956 are (l. to r.): Carlos Campbell, who continues in office as executive secretary-treasurer; William U. Hudson, newly-elected president, and A. Edward Brown, vice president. Hudson is first vice president in charge of production and research, Gerber Products Co., with offices in Oakland, Calif. Brown is vice president and treasurer of Michigan Fruit Canners, Inc., Benton Harbor, Mich.

1953 as a pre-supervisory trainee. In 1954 he was appointed a foreman in the production division and in 1955 was named assistant manager of the lard and by-products department. Spohn joined Oscar Mayer & Co. in 1953 as automotive supervisor in the firm's Madison plant garage.

BOB WILLETT, head hog buyer for Armour and Company at the Kansas City stockyards the past 20 years, has been transferred to a similar position at National Stock Yards, Ill. T. V. BARRTEE will succeed him at Kansas City.

## PLANTS

Bids will be opened February 10 on construction of a \$140,000 packing plant for Mountain Meat Co., Kalispell, Mont. Designed by Weed & Fehlberg, Kalispell architectural firm, the masonry block building will contain 8,837 sq. ft. of floor space. It will be a one-story structure with a partial basement.

After an absence from the meat purveying scene of approximately four and one-half years, the former Robert Blond Meat Co. is going back into business under the name of Blond Meat Co., Inc., at 1401 Fairfax Trafficway, Kansas City, Kan., JACK BLOND has announced. The firm will serve restaurants, hotels and institutions exclusively.

Connecticut Packing Co., Inc., West Hartford, Conn., has added a grocery department to the retail store operated in conjunction with the

meat packing business. The company specializes in Choice and Prime Angus beef and sugar-cured, hickory-smoked ham and bacon, which are sold under the brand name of "Copaco." The business was started in 1910 by KALMAN BERCOWETZ. His sons, IRVING, MAX and HERMAN, and son-in-law, ISRAEL ROSENTHAL, now are associated with him in the firm.

Fire caused damage estimated at \$1,000,000 at the Swift & Company Jersey City plant January 28. The loss included 500,000 lbs. of meat.

A new dressing unit has been placed in operation by Cadwell, Martin Meat Co., Hanford, Calif. The new structure replaces a smaller killing floor and related departments, which now will be converted into additional coolers, according to RUSSELL CADWELL and HENRY MARTIN, owners of the packing plant.

Peerless Meat Corp., 1417 Avenue J, Brooklyn, has been granted a charter of incorporation listing capital stock of 200 shares, no par value. Directors are ETHEL COHEN, BLANCHE STRASSBERG and BENJAMIN JAFFE, 11 W. 42nd st., New York City.

Armour and Company, Chicago, has applied to the Houston city council for a building permit for the construction of a new branch house on 11th st. in that city.

Queen Packing Corp., Rochester, N. Y., has remodeled its plant and now is under federal inspection, JACK L. SCHAFFNER, sales manager, announced.

A new \$50,000 addition being constructed at the Selma (Ala.) plant of R. L. Zeigler, Inc., will increase cooler capacity about 10 per cent, J. M. GENTRY, manager, announced. Completion is expected in April. About 12 to 15 more employees will be added at that time.

A. Salmon & Sons, located at 2293 12th ave., New York City, in the Harlem market, is opening a branch at 139 Highland st., Portchester, N. Y. The firm is a member of the New York Council of Wholesale Meat Dealers, Inc.

Mah Chena Corp., Chicago, has appointed 18 new regional brokers, thereby expanding its distribution area to a total of 38 states, MAH CHENA, president of the frozen food processing firm announced. The newly-appointed brokers cover 16 states, mostly in the Midwest and South, but also including New York and Texas.

Berry Packing Corp., Brooklyn, N. Y., has been granted a charter of

incorporation listing capital stock of 200 shares, no par value. Directors are: MICHAEL GIORIA, 238 Catherine st., Franklin Square, Nassau, N. Y.; DAVE JEROS, 1402 Park pl., Brooklyn, and SAM KECK, 750 Rockaway ave., Brooklyn.

## TRAILMARKS

Although Shen-Valley Meat Packers, Inc., Timberville, Va., lost \$150,000 during its first year, "Today, I foresee success and more success ahead," company executives and salesmen were told at a recent sales conference by R. S. GRAVES. Graves has been president of the big cooperative since its inception in 1949. A. J. JESSEE, general manager, said the plant killed a record number of hogs and cattle last year and produced its largest tonnage of meat products. Goal for 1956 is nearly 20,000,000 lbs. of meat products, a 12 per cent increase over 1955, he said. "Super Salesman" certificates were presented at the conference to two men whose sales exceeded a million pounds last year—WALTER A. HARRIS of Bluefield, who sold 1,268,000 lbs., and BROM H. MILLER of Staunton, who sold 1,124,000 lbs.

A stenographer at Swift & Company, Chicago, has been awarded company stock and cash totaling \$7,200, which company officials say is the largest suggestion award ever received by a woman employee of any company. Mrs. Veronica Hartnet, 25, one of 15 grand prize winners in Swift's centennial suggestion awards program, received \$5,575 and three shares of stock last August for suggesting an improvement in the selection and handling of liver. She recently received the additional grand stock prize of 25 shares.

The first annual dinner dance of Pacific Northwest members of the Pacific Coast Meat Jobbers Association was held recently at the Olympic Hotel in Seattle. Irv VIGNAUX, vice president of the association, addressed the group at a morning meeting.

JOHN W. COVERDALE of The Rath Packing Co., Waterloo, and Mrs. COVERDALE celebrated their golden wedding anniversary this week. Coverdale is public relations director of Rath's agricultural bureau.

Doing business in Florida is fascinating, T. R. L. SINCLAIR, president of Herman Sausage Co., Tampa, told the Lions Club in St. Petersburg recently. In Tampa, he said, "you can sit right in the middle of the state and watch the Florida market fall into your pocket. Competition outside the



**SHOWN ABOARD** the S. S. United States is Martin A. Gurrentz, president of Standard Meat Co., Chicago. Gurrentz will visit capitals of several European countries while making plans to expand Standard's beef and pork export markets.

state can't touch you." Pointing out the need to show imagination in developing and merchandising food items, Sinclair said his own firm has developed a cooked meal in a 2¼-oz. package, which is marketed frozen. In one week, 30,000 such units were sold to hotels and restaurants, and the item soon will be available to housewives, Sinclair added.

CARL MAYER, vice president of Oscar Mayer & Co., Madison, has been elected to the board of directors of the Wisconsin chapter of the Public Relations Society of America.

GEORGE F. HEIMEL, SR., president of Twin City Meat Supply Co., Minneapolis, has been elected a director of the Drovers Exchange State Bank of South St. Paul.

The Bird Farm Sausage of Bird Provision Co., Pekin, Ill., is being promoted by newspaper advertisements that include a coupon worth 15c on the purchase of the 1-lb. packages. The firm will redeem the coupons from grocers for 15c plus 2c for handling.

AL LEWIS of Kansas City, who resigned recently from Swift & Company after 30 years as a cattle buyer, and HAROLD BRADY of St. Joseph, Mo., have formed a partnership of Brady & Lewis, livestock order buyers and dealers, at the Kansas City stockyards. JIM ROE, who retired after 45 years with Swift, will be office manager for the new firm.

HENRY EK, for 12 years sales manager of the Cedar Rapids plant of Wilson & Co., Inc., has been named sales manager of Steel Products Co., Cedar Rapids.

Dr. C. EDITH WEIR, chief of the division of home economics of the American Meat Institute Foundation,

Chicago, has received an appointment as lecturer at Northwestern University. Dr. Weir will conduct a course in experimental foods, classes in this connection having been scheduled for Saturdays to avoid conflict with her research program at the Foundation.

FRED DOLD, president of Fred Dold & Sons Packing Co., Wichita, Kan., has been elected first vice president of the Wichita Chamber of Commerce.

CLINT DEVLIN, head cattle buyer for Canada Packers, Ltd., Toronto, since 1932, retired recently after 43 years with the firm and its predecessor, Gunns, Ltd.

Dr. CARL F. SIERK has resigned as head of the department of animal husbandry at the University of Idaho to become assistant chief of the livestock, livestock products and poultry branch of the Office of Food and Agriculture of the International Cooperation Administration in Washington, D. C. Before joining the university faculty in 1951, he was regional coordinator of beef cattle research for the USDA at Denver.

JUDGE P. PARKER, founder and president of Parker House Sausage Co., Chicago, was cited recently as "Personality of the Week" on the Civic Variety Hour over radio station WSCB, Chicago. He was honored by the Chicago Committee of 100, sponsor of the program, for his business achievements and activity in the civic life of the community.

CARL LAVIN of The Sugardale Provision Co., Canton, Ohio, has been appointed Stark County chairman of the 1956 "Crusade for Freedom," which supports Radio Free Europe and Free Europe Press. The drive is set for February 12-22.

EDWARD ZAMON, manager of the feed and tallow department of Armour and Company, Chicago, was installed as president of the Stock Yards Kiwanis Club at the group's recent annual meeting.

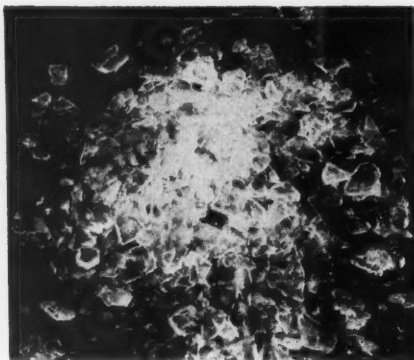
J. P. TYLER, head of the purchasing department of the Swift & Company plant at National Stock Yards, Ill., retired recently after 40 years with the firm. He had been in charge of the purchasing department since 1928.

## DEATHS

ANTHONY M. KULUZ, 64, president of Kuluz Brothers Packing Co., Biloxi, Miss., died recently. He and his brothers, NICK and VINCENT, organized the firm in 1930.



Shell-Ice Being Blown into the Hold on a Fishing Vessel at Velasco, Texas



Shell-Ice Consists of Solid, Slightly Curved Pieces, and With Average Good Water Is Clear

Packing houses find Shell-Ice the answer to their needs for various purposes—whether for making sausage, chilling poultry, icing shipments, plant food service, local sales, research, or special uses.

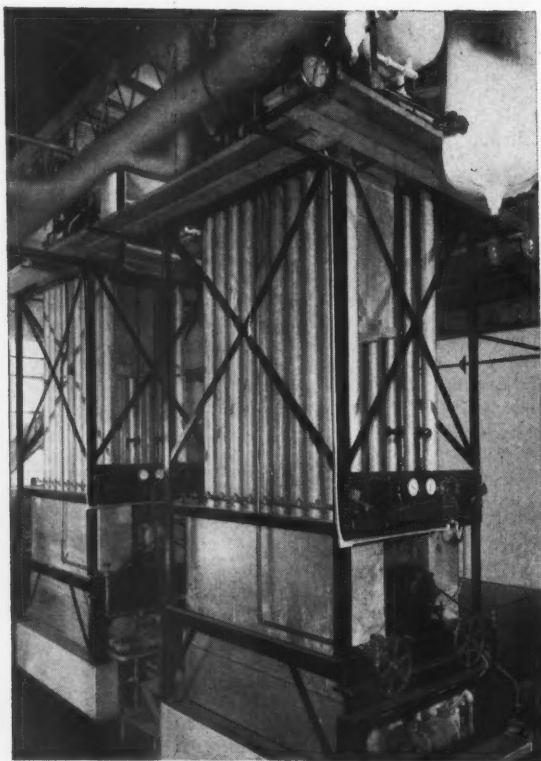
## HARVEST NEW PROFITS with



# Shell-Ice \*



Shell-Ice Can Be Scooped, Shoveled, Bagged or Conveyed.



Pair of 20-Ton Shell-Ice Makers in Operation

This new kind of ice is frozen automatically on stainless-steel tubes—no labor, no crushing, no snow, waste or special cleaning.

Shell-Ice is ideal for use in cooling drinking water and beverages, bottled milk, fish, poultry, fruits, vegetables, displays, trucks, etc., etc. Pieces are  $\frac{1}{8}$  to  $\frac{1}{2}$  inch thick, as desired:  $\frac{1}{4}$ -inch ice is harvested every 10 minutes.

Shell-Ice Makers can be connected to your existing refrigerating system, if preferred, since they operate on direct-expansion refrigerant. Built in 12 sizes, making  $\frac{1}{2}$  to 30 tons of ice per 24 hours. Small floor space required. Many already installed.

Get the full facts and figures: ask for Bulletin 54 today.

\*Trade Mark



## New Super Markets Devote 14% More Case Space to Self-Service Meats; Frozen Food Area Increased 41%

Selling area devoted to self-service meat cases in 1955 was up 14 per cent over similar space in new super markets in 1954, but there is a very real trend to devote more case space to frozen foods, especially in larger stores. The area devoted to frozen foods was more than 41 per cent greater than in 1954.

This was revealed by the study, "Facts About New Super Markets Opened in 1955," presented to the top management meeting of Super Market Institute in Palm Springs recently by Curt Kornblau, research director.

"The typical new super market," said Kornblau, "has 80 lineal feet of display cases for meat. Meat cases average 80 ft. both in the super markets with complete self-service meat and in the stores with partial self-service meat departments (50 ft. of self-service and 30 ft. of service).

"Frozen foods cases average about the same as meat cases, 78 ft. In half the new supers, the meat department has more lineal footage than

frozen foods. Some 47 per cent have more frozen foods footage, and 3 per cent have the same number of lineal feet for meats and frozen foods. The larger stores average more frozen foods cases than meat cases."

What is happening to self-service meat cases, in relation to frozen foods cases, is shown in the following table:

Selling Area (Sq. Ft.)	Self-Service Meat Cases* (Lineal Ft.)		Frozen Food Cases (Lineal Ft.)	
	1955	1954	1955	1954
Up to 7,500.....	58 ft.	48 ft.	50 ft.	40 ft.
7,500 to 10,000.....	66 ft.	70 ft.	72 ft.	55 ft.
10,000 to 15,000....	80 ft.	88 ft.	86 ft.	70 ft.
Over 15,000.....	98 ft.	92 ft.	118 ft.	77 ft.
All Super Markets.	80 ft.	70 ft.	78 ft.	55 ft.

\*In super markets with complete self-service departments.

Kornblau revealed that the average super market has grown from 15,000 sq. ft. in 1954 to 18,000 sq. ft. in 1955. Super Market Institute includes only stores doing more than \$20,000 a week in its definition of a super market.

Copies of the full study will be available shortly from the Super Market Institute, 500 North Dearborn st., Chicago 10, Ill.

## Central American Market Looks Promising to Mexico

Mexico's Empacadora de Tampico is dispatching at frequent intervals installments of an order for 400 tons of boneless and frozen meat placed by Puerto Rican interests.

Through Mexico's National Foreign Trade Bank, the Empacadora has just signed contracts with the governments of five Central American countries to supply them canned and frozen meat, the bank announced. Officials admitted that the initial orders are small but emphasized that the big thing about the deal is the fact that the Empacadora has reached those markets and that all of them appear to be highly promising for Mexican meat and meat products. They are short of meat.

## Cudahy Packing Retains Omaha Advertising Agency

The Cudahy Packing Co., Omaha, has retained Bozell & Jacobs, Inc., as its advertising agency, effective early this year, Leonard G. Tremblay, Cudahy advertising manager, announced. A Chicago agency previously handled the Cudahy account.

"The fact that both Cudahy and Bozell & Jacobs are headquartered in Omaha, we feel, will encourage and facilitate close coordination between agency and client," Tremblay said.

## Can't Say Oleo Contains Butter Even If So—Court

A truthful advertisement featuring the fact that an oleomargine contains butter violates the Federal Trade Commission Act even if the product is plainly labeled "oleomargine," the U. S. Circuit Court of Appeals in Philadelphia ruled recently.

The case involved a product named "Reddi-Spred," produced by Reddi-Spred Corp. According to a recent ruling by a hearing examiner, the FTC has no jurisdiction over ads of meat packers who also may manufacture margarine since the USDA has exclusive authority over packers in the federal field.

## Michigan Solons Enact Highway Safety Bills

A bill fixing a statewide speed limit of 65 miles an hour during the day and 55 miles an hour at night was among safety measures given final passage recently at a special session of the Michigan legislature, which had been called by Governor Williams primarily to deal with highway safety problems.

The new measure, which went into effect on February 3 and is Michigan's first statewide speed limit act since 1927, applies to all state highways and roads except those posted for different limits for safety.

## Georgia Health Department Wants New Powers on Food

Belief that his department should have police powers over food and dairy inspection, for use as a last resort when local officials fail to act, was expressed by Georgia State Health Director T. F. Sellers at a recent meeting in Augusta of the State Board of Health.

He revealed that the board's legislative committee has drawn up recommendations for "proper allocation of power" between the state's agriculture and health departments.

Although noting that the State Agriculture Department now has authority to inspect food, drugs, slaughterhouses and other establishments usually coming in the purview of boards of health, Sellers said the department does not bother to inspect establishments under local board of health jurisdiction.

## Firm's Casing Exports in 1955 Would Circle World

According to figures compiled by the export department of Oppenheimer Casing Co., Chicago, a string of sausage stretching around the equator could be made out of the casings shipped to foreign markets last year by this 42-year-old concern.

Had all these casings been sent overseas at one time, it would have required a fleet of over 70 modern cargo planes to air-lift this accumulation of agricultural by-products, which actually were exported to some 21 different countries.

Total exports of all natural casings by the entire industry for 1955 are expected to top \$9,000,000, Oppenheimer said. All foreign sales of this agricultural by-product are made by private enterprise without any government support.

## Arizona Bill Would Lift Sales Tax From Food

A bill introduced in the Arizona legislature would lift the state sales tax from food, liquor, beer, wine, soft drinks, sodas and other bar and fountain beverages.

The food exemption would apply to all food products for human consumption, except restaurant meals.

## Western Packaging Show

More than 75 per cent of the exhibit space for the Sixth Western Packaging & Materials Handling Exposition, scheduled for July 10-12 at the Los Angeles Pan Pacific Auditorium, already is sold.

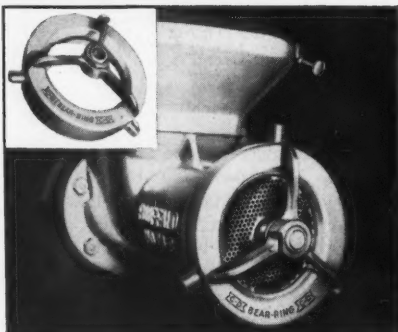
# ★ see them at SAN FRANCISCO WSMPA

Sheraton-Palace Hotel

February 13-18

## ★ NEW ... SPECO C-D BEAR-RING

This new retaining bearing promotes cleaner cuts because it holds plate and knife in perfect alignment at all times. Reduces product temperature rise because of the friction free center bearing that dissipates all heat to the bowl instead of transferring it to the meat.



## INSURES LONGER PLATE AND KNIFE LIFE . . .

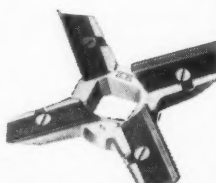
The friction free character of the bearing increases the life of the feed screw stud and decreases power consumption. Cylinder bowl and feed screw life is increased because the feed screw is held in the center of the cylinder and is not allowed to rub on cylinder ribs. Special stud furnished with each ring.



C-D No. 7 Grinder Knife

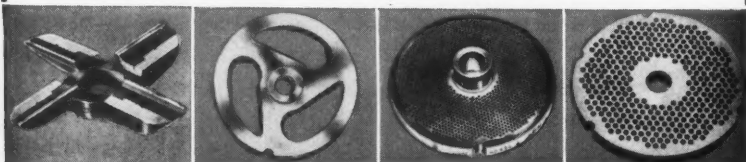
★ **C-D No. 7 Grinder Knife**  
This clean and cool cutting knife does an exceptionally fine job on pork products. A shear cutting edge is obtained by the angle set of the 4 1/4" long blades. Only for 8 3/4" diameter plates.

★ **C-D X-L Grinder Knife**  
Features self-sharpening blades that bring per pound grinding costs to rock bottom. Blades stay razor sharp for the life of the 3/16" cutting edge. 2- and 4-arm styles available. Only for 8 3/4" diameter blades.



C-D X-L Grinder Knife

## ★ SPECO'S Special Purpose Knives and Plates



**SPECO inc.**

THE SPECIALTY MANUFACTURERS  
3946 Willow Road, Schiller Park, Illinois  
Specialists in Meat Grinding  
Equipment since 1925

West Coast Representatives  
**Meat Packers Equipment Co.**  
**MEPACO**

## Literature

**Portable Shop-Assembled Boilers** (NL 139): Completely portable, water tube boiler units are described in an informative 10-page booklet. Design and construction details of the units, available in capacities from 10,000 to 40,000 lbs. of steam per hour with three standard pressures are discussed. The book also contains tables on capacities, dimensions and weights, and information on automatic controls.

**Efficient Materials Handling** (NL 140): A colorful four-page folder illustrates all internal features of engine and fully-automatic transmission design of a lift truck built to handle capacities from 3,000 to 8,000 lbs. The truck can be powered with gasoline, diesel or LP-gas engines.

**Controlling Humidity** (NL 141): An electric hygrometer humidity controller which automatically operates humidifiers, dehumidifiers, and air conditioners is illustrated and described in an eight-page booklet. Unit dimensions and a chart to be used for selecting a humidity sensing element and plug for desired temperatures and humidities are included.

**Movable Light-Weight Conveyors** (NL 142): Two types of aluminum conveyors that can be set up in various lengths are illustrated in a four-page folder. Included are specifications and a price list.

**Magnetic Removal of Tramp Iron** (NL 143): Automatic removal of tramp iron or ferrous material from gravity or conveyor transported products by means of a permanent magnetic drum is described in a six-page bulletin. The bulletin includes diagrams, performance data, application guides and photographs of the units.

**Coupling Hose and Accessories** (NL 147): A 20-page catalog contains diagrams and order specifications on connect-disconnect hose couplings. Tables for selection of seals for different coupling sizes and safe operating pressures are included.

**Helpful Hints on Conveying** (NL 148): Illustrations and explanations of stock, made-to-order, and special attachments for roller chain conveyors are contained in a four-page folder.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (2-4-56)

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THE NATIONAL PROVISIONER

## RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

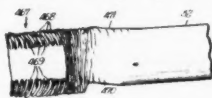
Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received outside of the United States the cost will be \$1.00 per copy.

No. 2,717,113, ATTACHMENT FOR SAUSAGE STUFFING MACHINES, patented September 6, 1955, by Robert H. Clark, Denver, Colo.

There is one claim to this patent for a compressed air means for opening and closing the discharge valve of the ground material discharge pipe.

No. 2,723,201, SHIRRED CASING, patented November 8, 1955 by James R. Blizzard and John W. Firth, Chicago, and Lewis M. Wynkoop, Lyons, Ill., assignors to Tee-Pak, Inc., a corporation of Illinois.

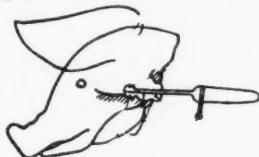
A shirred and compressed cellulosic sausage casing is provided hav-



ing continuous and uniform concave nested folds therein from end to end and capable of being extended to its full length.

No. 2,725,593, METHOD OF RECOVERING THE HYPOPHYSIS FROM THE SEVERED HEAD OF AN ANIMAL, patented December 6, 1955 by Robert Ernest Truffaut, Meulan, France.

The method comprises grasping the hypophysis from the rear of a severed



head through the rachidian canal and the adjacent occipital lobe of the head, severing the hypophysis from the head and withdrawing the same through the rachidian canal.

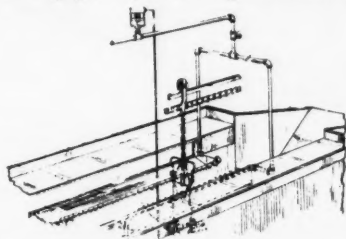
No. 2,725,591, MACHINE FOR REMOVING SAUSAGE CASING, patented December 6, 1955 by Theo-

dore B. Cline and Ralph J. Tepe, Sycamore Township, Hamilton County, Ohio.

A casing is slit longitudinally, as compressed air is directed so as to separate the casing from the meat, whereupon the casing is stripped off.

No. 2,726,421, APPARATUS FOR CLEANING ANIMAL INTESTINES, patented December 13, 1955 by Milton Strickler, Des Moines, Ia.

An opened animal intestine positioned on a fluid carrying member, is engaged by the finger members

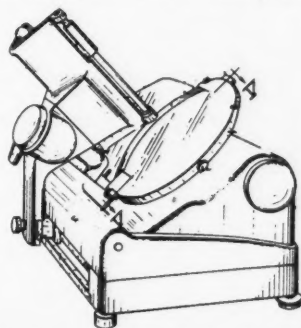


and moved longitudinally along the fluid carrying member, and a second fluid carrying member is positioned about the first fluid carrying member and having discharge openings formed therein directed downwardly toward the first fluid carrying member, whereby the opposite surfaces of the intestine are cleaned by the fluid discharged from the fluid carrying members during the movement of the intestine by a feed member.

No. 2,718,028, MEAT TENDERING MACHINES, patented September 20, 1955, by Douglas Melville Read and John Staples, Slough, England, assignors to Lan-Elec Limited, Slough, England.

Special means is provided for the ready removal of each of a pair of knife assemblies of the machine.

No. 2,728,367, SLICER KNIFE GUARD, patented December 27, 1955 James D. Brown, Toledo, Ohio,



assignor to Toledo Scale Company, Toledo, Ohio, a corporation of New Jersey.

The gauge plate of the slicer must be in encompassing relation with the

cutting edge of the knife before removal of a rear guard can be effected.

No. 2,725,069, FAT PROCESSING APPARATUS, patented December 6, 1955 by Carl Anders Sverker Thorstenson-Rydborg, Stockholm, Sweden, assignor to J. R. Andersson & Co., Aktiebolag, Sundyberg, Sweden, a corporation of Sweden.

A rotating tubular container is provided with a number of inclined wings or blades extending inwardly from its inner face, whereby portions of fat will be caught up at the leading edges of the wings and roll along the wings. The lagging ends of the wings are tapered to provide a continuation in the opposite direction of the inclined rolling path formed by each of the wings.

## Improve Service, Forbes Tells Western Railroads

"Western railroads can regain livestock and meat business lost to trucks only by improving service, not by cutting rates."

That was the comment of E. Floyd Forbes, president and general manager of the Western States Meat Packers Association, on the recent action of western transcontinental railroads cancelling the reduction in westbound rates on fresh meats and packinghouse products, which they had proposed to the Interstate Commerce Commission.

"The railroads should now do something about improving their service to livestock and meat shippers," Forbes said. "Let them take a page out of New York Central's experience under Col. Robert R. Young."

"New York Central had lost much of its meat and livestock business from Chicago and other river markets because of poor service and slow schedules under its former management. Col. Young put on four fast trains from Chicago and St. Louis, called 'Early Birds,' with good equipment and fast schedules that deliver meat from these points to New York in 24 hours, to Buffalo in 12½ hours.

"The result has been that New York Central has not only recaptured its lost livestock and meat business, but has gained a great deal of additional fruit and vegetable business originating in the West.

The Western transcontinental railroads are operating a horse and buggy service for livestock and meat and it is time they woke up if they expect to recover business lost to trucks. They can regain it only by giving better service, not by cutting rates."

## SIoux CITY DRESSED BEEF, INC.

CARLOAD LOT PRODUCERS OF CARCASS BEEF  
BEEF CUTS, BONELESS BEEF, BEEF OFFAL

*The uniform quality of our products and the reliability of our service are the important reasons for our steady growth. We are young in age, progressive in ideas, old in experience.*

OUR ORGANIZATION IS ANXIOUS TO SERVE

*Lloyd Needham, VICE PRESIDENT*

*James Kuecker, CARCASS & BEEF OFFAL SALES*

*Jerry Kozney, CARCASS SALES*

*Harris Johnson, BEEF CUTS — BONELESS BEEF*

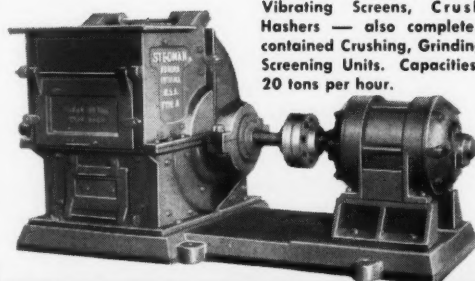
1911 WARRINGTON RD., SIOUX CITY, IOWA

U. S. Government Inspected Establishment #857

PHONE 8-3524

## 2-STAGE GRINDERS for CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS STEDMAN

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding and Screening Units. Capacities 1 to 20 tons per hour.



STEDMAN FOUNDRY & MACHINE COMPANY, INC.  
Subsidiary of United Engineering and Foundry Company  
General Office & Works: AURORA, INDIANA

**New! Improved!**

See New Cutoff Linker at  
WSMPA Convention Booth 55



### "FAMCO" AUTOMATIC SAUSAGE LINKER

"Famco" is now available with  
cutter for cutting links.

Speed up your sausage production . . . Write for information about the "Famco" which cuts multiple links ready for packing right at the machine without any extra cost of operation.

16,000 LINKS PER HOUR WITH "FAMCO"!

The "FAMCO" automatic sausage linker links 1400 lbs. of sausage per hour . . . and every hour! Easy to handle, operate and maintain. Many built-in economies. Write for details.

#### CAPACITY 3" to 7" LINKS

3 to 7-inch lengths, increments of 1/4" . . . any dia. from 1/2" to 1 1/2" in natural casings.

3 1/2" length—18,000 links per hour  
4" length—15,360 links per hour  
5" length—12,480 links per hour  
6" length—10,560 links per hour

**ALLEN GAUGE & TOOL CO.**  
FAMCO DIVISION

431 N. BRADDOCK AVENUE, PITTSBURGH 21, PENNSYLVANIA

**Pep-Up Sales  
and Boost  
Your Profits  
with**

**CAINCO  
SEASONINGS**

Tastier sausage, loaves and specialties result in livelier demand . . . and a healthier all-around sales picture! CAINCO provides the answer to all your season problems by offering BOTH Soluble and Natural Spice Seasonings. CAINCO Soluble Seasonings are proven sales-getters and profit-makers . . . give sausage, Loaves and specialty products a taste appeal that pays big dividends . . . assure absolute uniformity batch after batch!

**Cainco Seasonings Satisfy!**

CAINCO Natural Spice Seasonings are perfectly blended to suit your most discriminating requirements . . . give your products a high-quality appeal that wins new customers and influences sales-repeats. Make the logical switch now to CAINCO!

**CAINCO, INC.**

Exclusive Distributors of ALBULAC

222-224 WEST KINZIE STREET • CHICAGO 10, ILLINOIS

Superior 7-3611

# ALL MEAT . . . output, exports, imports, stocks

## Drop in Meat Output Mostly Pork

A sharp reduction in slaughter of hogs accounted mostly for the 10 per cent decline in meat production to 416,000,000 lbs. in the week ended January 28 from 464,000,000 lbs. the week before. However, current output held 7 per cent larger than the 390,000,000 lbs. produced in the same period of last year. Cattle slaughter, while down 3 per cent, was 11 per cent above that for the same 1954 period. Hog slaughter fell 20 per cent for one of the largest declines between two non-holiday weeks in a long time and was only 3 per cent above a year earlier. Slaughter of calves was smaller than for either of the other two weeks, while that of sheep showed an edge over both. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week ended	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	
Jan. 28, 1956	386	216.5	1,299	170.4	
Jan. 21, 1956	398	221.1	1,615	213.2	
Jan. 29, 1955	347	187.9	1,265	175.2	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD.	
Week ended	Number	Production	Number	Production		Mil. lbs.	
	M's	Mil. lbs.	M's	Mil. lbs.			
Jan. 28, 1956	127	14.2	319	15.3		416	
Jan. 21, 1956	129	14.4	302	14.5		464	
Jan. 29, 1955	123	14.2	271	13.2		390	

1950-56 HIGH WEEK'S KILL: Cattle, 427,165; Hogs, 1,859,215; Calves, 185,965; Sheep and Lambs, 369,561.  
1950-56 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)				HOGS			
CATTLE		DRESSED		Live		DRESSED	
	Live						
Jan. 28, 1956	1,020	561		236	131		
Jan. 21, 1956	1,015	558		240	132		
Jan. 29, 1955	990	541		244	138		

CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Per cwt.	Mil. lbs.
Jan. 28, 1956	205	112	100	15.3	46.8
Jan. 21, 1956	205	112	100	15.2	58.9
Jan. 29, 1955	209	115	100	15.0	46.3

## AMI PROVISION STOCKS

Pork stocks on January 28, 1956 totaled 308,400,000 lbs., according to the American Meat Institute. This represented a 6 per cent increase over January 14 stocks of 290,600,000 lbs., but a 13 per cent decrease from the 356,200,000 lbs. a year earlier.

Lard stocks totaled 93,000,000 lbs. for a 7 per cent increase over the 86,700,000 lbs. two weeks before and 21 per cent above the 76,900,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings three weeks before and a year earlier.

	Jan. 14 1956	Jan. 29 1955
HAMS:		
Cured, S.P.-D.C.	103	85
Frozen for cure, S.P.-D.C.	122	79
Total hams	113	82
PICKLES:		
Cured, S.P.-D.C.	93	63
Frozen for cure, S.P.-D.C.	115	72
Total pickles	108	69
BELLIES:		
Cured, D. S.	99	86
Frozen for cure, D. S.	133	73
Cured, S.P.-D.C.	103	108
Frozen for cure, S.P.-D.C.	109	99
OTHER CURED MEATS:		
Cured & in cure	100	68
Frozen for cure	106	59
Total other	103	63
FAT BACKS:		
Cured, D. S.	97	59
FRESH FROZEN:		
Loins, spareribs, neckbones, trimmings, other—Totals	96	89

## CHICAGO PROVISION STOCKS

Lard inventories in Chicago on January 31 amounted to 37,475,896 lbs., according to the Chicago Board of Trade. This was the largest volume in a long time, 7 per cent larger than the 21,525,907 lbs. of lard reported in storage on December 31, and about 109 per cent larger than the 17,894,650 lbs. in storage a year earlier. Total meat clear belly stocks were 2,673,572, 2,166,932 and 2,707,762 lbs. for the three dates, respectively.

	Jan. 31, '56, lbs.	Dec. 31, '55, lbs.	Jan. 31, '55, lbs.
All Bld. Pork...	930	1,265	908
P.S. Lard (a)...	29,655,230	17,058,231	11,953,297
P.S. Lard (b)...	40,000	40,000	.....
Dry Rendered Lard (a)...	5,213,066	2,354,180	2,538,808
Dry Rendered Lard (b)...	.....	.....	169,448
Other Lard	2,567,000	2,073,496	3,233,097
TOTAL LARD	37,475,896	21,525,907	17,894,650
D.S. Cl. Bellies (Contr.)	.....	.....	6,400
D.S. Cl. Bellies	2,673,572	2,166,932	2,701,362
TOTAL D.C. CL.	.....	.....	.....
BELLIES	2,673,572	2,166,932	2,707,762
D.S. Fat Backs	714,759	888,649	1,252,441
S.P. Reg. Hams	977,298	1,225,156	403,978
S.P. Skd. Hams	10,946,504	9,458,211	14,844,786
S.P. Bellies	9,181,707	8,112,458	11,449,971
S.P. Pickles	.....	.....	.....
Best. shoulders	4,779,572	5,164,097	7,708,499
Other Meat Cuts	6,755,761	5,531,023	7,475,288
TOTAL ALL MEATS	36,029,173	32,546,526	45,842,725

(a) Made since Oct. 1, '55.  
(b) Made previous to Oct. 1, '55.  
The above figures cover all meats in storage including holdings by the government.

## Italy Imports More Meat To Offset Production Deficit

Italy's imports of livestock and meat in first half of 1955 were considerably greater than a year earlier, according to the Foreign Agricultural Service.

The increased imports resulted from rising demand and greater purchasing power of the people. Meat prices are relatively high and imports from dollar areas are prohibited by exchange controls. Imports of meat represent about 10 per cent of Italy's requirements.

Indications were that meat production in Italy during 1955 was slightly smaller than a year earlier. Not much change in beef output is expected, but production of lamb, mutton, and goat meat will be somewhat smaller than in 1954. Pork production in 1955 probably was 10 per cent to 15 per cent less than during 1954.

Meat consumption per person has been increasing each year since 1950. It was estimated at only 41 lbs. in 1954, and was among the lowest for any of the countries of western Europe.

## U. S. Lard Storage Stocks

Stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, on December 31, 1955 totaled 46,985,000 lbs., according to the Bureau of Census. This compared with 98,426,000 lbs. a month before and 104,125,000 lbs. a year earlier.

## Meat Index In Good Gain

The wholesale price index on meats for the week ended January 24, in its sharpest advance in several weeks, rose to 73.1 from 71.3 the week before. It was, however, considerably below the 86.4 index for January, 1955. Average primary market prices, as compiled by the Bureau of Labor Statistics, advanced a shade to 111.6 on the basis of the 1947-49 average of 100 per cent.

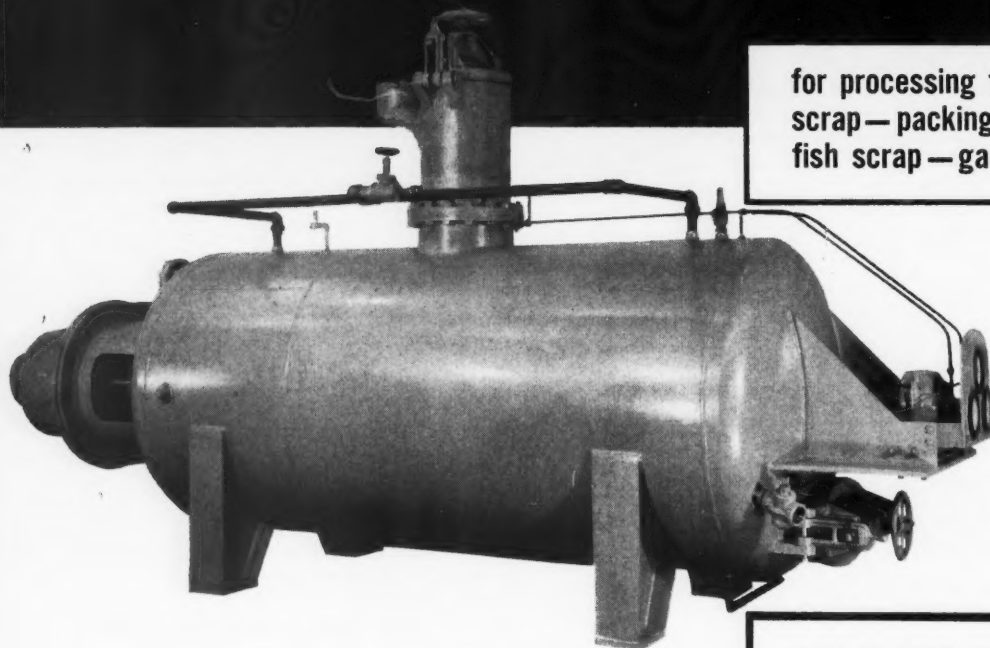
## U. S. Agricultural Exports Up

United States agricultural exports during the first half of the 1955-56 fiscal year (July through December), were estimated at more than \$1,600,000,000 in value, or 2 per cent more than the \$1,582,000,000, reported by USDA for the same period, 1954-55.

# See FRENCH for the finest in RENDERING EQUIPMENT

Booth 3  
Hotel Pal  
Sheraton

for processing feathers — meat  
scrap — packing house waste —  
fish scrap — garbage



## French Horizontal Melter

Featured above is the latest style French Horizontal Melter that incorporates all the famous features synonymous with French . . . the best in rendering equipment. Note the heavy duty construction throughout . . . the heavy duty shaft that assures reduced packing gland maintenance . . . heavy duty paddles clamped to square shaft—*not keyed* . . . the jacketed heads . . . heavy duty roller bearing and the drive support that is integral with the shell. This shell-mounted drive simplifies foundation construction. Note also that the charging door pivots to eliminate lifting. Other outstanding features are . . . high speed agitation reduces cooking time . . . the ability to use any standard motor of the proper size . . . the V-belt drive that cushions the shock load on the cooker and assures a quieter, cleaner and more efficient operation. Check the many new advantages of the latest French Horizontal Melter . . . it's designed for greater efficiency . . . cleaner operation . . . and minimum maintenance.

## OTHER RENDERING EQUIPMENT BY FRENCH

### FRENCH SOLVENT EXTRACTOR

The exclusive French Azcotropic Extractor assures maximum fat recovery with minimum of handling.

### FRENCH MECHANICAL SCREW PRESSES

Now available with forced feed mechanism for increased capacity and efficiency.

### FRENCH HYDRAULIC CURB PRESSES

With floating curb. Unusually heavy construction for bigger yields and lower operating and maintenance costs.

### FRENCH DRIP RENDERING LARD COOKERS

Assure highest quality refined lard that is white, odorless, with high smoke point.

**THE FRENCH OIL MILL**  
**MACHINERY CO.**  
PIQUA, OHIO—U. S. A.

- MECHANICAL SCREW PRESSES • COOKER-DRYERS
- SOLVENT EXTRACTION PLANTS
- FLAKING AND CRUSHING ROLLS

# PROCESSED MEATS... SUPPLIES

## December Meat Processing Averages Above Year Before; 1955 Total Larger

ALTHOUGH the total volume of meats and meat food products prepared and processed under federal inspection in the final four-week period of 1955 was smaller than that reported for the final five weeks of 1954, the average volume of product handled in the immediate period under study showed an increase over that of a year earlier. December

volume for 1955 totaled 1,521,392,000 lbs. as against 1,677,304,000 lbs. the year before. The aggregate volume of product handled for the year at 17,136,023,000 lbs. was more than 12½ per cent larger than the 15,207,185,000 lbs. the previous year.

Total volume of sausage prepared in December was 114,304,000 lbs. compared with 135,386,000 lbs. in five

December weeks of 1954 and the 1955 volume showed a considerable rise over 1954. Steaks, chops and roasts totaled 58,020,000 lbs. against 67,762,000 lbs. a year earlier.

Processors sliced a total of 74,059,000 lbs. of bacon in the four weeks as against 76,052,000 lbs. in the closing five weeks of 1954, with the aggregate 1955 volume about 22 per cent larger than in all of 1954.

A total of 222,119,000 lbs. of lard was rendered in December compared with 233,668,000 lbs. in the longer period the year before.

### MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—DECEMBER 4 THROUGH DECEMBER 31, 1955 COMPARED WITH FIVE-WEEK PERIOD, NOVEMBER 28, 1954 THROUGH JANUARY 1, 1955

	Dec. 4-Dec. 31, 1955	Nov. 28, 1954-Jan. 1, 1955	52 Weeks, 1955	52 Weeks, 1954
Placed in cure—				
Beef	13,562,000	17,914,000	160,121,000	162,243,000
Pork	311,279,000	346,391,000	3,652,724,000	3,201,785,000
Other	144,000	84,000	2,159,000	1,681,000
Smoked and/or dried—				
Beef	4,988,000	6,118,000	60,787,000	58,372,000
Pork	233,194,000	246,061,000	2,579,715,000	2,233,843,000
Cooked Meat—				
Beef	6,874,000	7,170,000	77,246,000	73,370,000
Pork	29,555,000	33,358,000	323,246,000	268,785,000
Other	309,000	434,000	4,815,000	4,033,000
Sausage—				
Fresh finished	21,423,000	23,910,000	330,799,000	208,355,000
To be dried or semi-dried	9,934,000	12,541,000	135,848,000	129,833,000
Frankfurters, wieners	40,827,000	46,332,000	609,089,000	567,029,000
Other, smoked, or cooked	42,120,000	52,403,000	618,825,000	616,439,000
Total sausage	114,304,000	135,386,000	1,694,561,000	1,521,664,000
Loaf, head cheese, chilli, jellied products	14,522,000	17,288,000	206,578,000	196,717,000
Steaks, chops, roasts	58,020,000	67,762,000	679,262,000	639,021,000
Bouillon cubes, extract	34,000	85,000	1,874,000	2,785,000
Sliced bacon	74,059,000	76,952,000	945,027,000	772,068,000
Sliced, other	11,470,000	10,222,000	145,829,000	106,536,000
Hamburger	11,608,000	14,807,000	156,650,000	154,757,000
Miscellaneous meat product	5,695,000	6,886,000	64,259,000	49,831,000
Lard, rendered	222,119,000	233,668,000	2,732,048,000	1,731,468,000
Lard, refined	141,295,000	153,524,000	1,508,008,000	1,321,122,000
Oil stock	8,045,000	10,860,000	113,660,000	115,871,000
Edible tallow	13,435,000	14,422,000	163,433,000	149,571,000
Rendered pork fat—				
Rendered	10,169,000	11,595,000	108,172,000	96,340,000
Refined	6,132,000	6,680,000	74,061,000	58,190,000
Compound containing animal fat	39,422,000	45,620,000	509,972,000	441,418,000
Oleomargarine containing animal fat	3,003,000	3,086,000	40,070,000	30,962,000
Canned product (for civilian use and Dept. of Defense)	188,856,000	210,924,000	2,037,218,000	1,911,639,000
Total*	1,521,392,000	1,677,304,000	17,136,023,000	15,207,185,000

\*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

### MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD, DECEMBER 4 THROUGH DECEMBER 31, 1955

	Pounds of finished product	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	16,536,000	13,256,000	598,000
Canned hams	23,761,000	598,000	2,922,000
Corned beef hash	307,000	5,560,000	12,730,000
Chili con carne	779,000	3,961,000	3,961,000
Viennas	188,000	3,000	460,000
Frankfurters, wieners in brine	3,000	563,000	5,000
Deviled ham	563,000	3,069,000	2,922,000
Other potted or deviled meat food products	5,000	2,922,000	2,922,000
Tamales	249,000	2,922,000	2,922,000
Sliced dried beef	2,000	2,922,000	2,922,000
Chopped beef	22,000	1,948,000	1,948,000
Meat stew (all product)	172,000	7,624,000	7,624,000
Spaghetti meat products	108,000	3,942,000	3,942,000
Tongue (other than pickled)	51,000	314,000	314,000
Vinegar pickled products	1,024,000	1,508,000	1,508,000
Bulk sausage	1,293,000	1,293,000	1,293,000
Hamburger, roasted or corned beef, meat and gravy	379,000	3,234,000	3,234,000
Soups	1,872,000	50,075,000	50,075,000
Sausage in oil	225,000	426,000	426,000
Tripe	177,000	640,000	640,000
Brains	81,000	306,000	306,000
Loins and picnics	2,541,000	178,000	178,000
All other meat with meat and/or meat by-products—20% or more	586,000	7,935,000	7,935,000
Less than 20%	314,000	12,687,000	12,687,000
Totals	49,076,000	135,513,000	135,513,000

### DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog cas.	38
Pork sausage, bulk	@28½
Pork sausage, sheep cas., 1-lb. pkge.	47
Pork sausage, sheep cas., 5-6-lb. pkge.	@45
Frankfurters, sheep cas.	47½@57
Frankfurters, skinless	@39
Bologna (ring)	@37
Bologna, artificial cas.	@31
Smoked liver, hog bungs	40½@44
Smoked liver, art. cas.	32@44
New Eng. lunch., spec.	49@59
Polish sausage, smoked	.50@54
Tongue and Blood	42½@48
Olive loaf	44½@46
Pepper loaf	47½@46
Pickle & Pimiento loaf	.39 @40½

### SEEDS AND HERBS

(L.C.I. prices)

	Whole	Ground
Caraway seed	26	31
Cominos seed	24	29
Mustard seed, fancy	23	
Yellow American 17		
Oregano	34	
Coriander		
Morocco	21	25
Marjoram, French	48	55
Sage, Dalmatian		
No. 1	58	66

### DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	88@92
Thuringer	47@49
Farmer	70@73
Holsteiner	72@75
B. O. Salami	77@79
Pepperoni	88@70
Genoa style salami, ch.	92@94
Cooked Salami	40@44
Sicilian	81@84
Goteborg	71@75
Mortadella	45@49

### SPICES

(Basis, Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.00	1.09
Resifted	1.07	1.18
Chili Powder		47
Chili Pepper		41
Cloves, Zanzibar		59
Ginger, Jam., umbl.		72
Mace, fancy, Banda	3.25	3.50
West Indies		3.40
East Indies		3.40
Mustard flour, fancy		37
No. 1		83
West India Nutmeg		90
Paprika, Spanish		91
Pepper, cayenne		54
Pepper:		
Red, No. 1		54
White		54
Black		45

### SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)

Beef Casings:	
Rounds—	
Export, nar., 32/35	1.15@1.35
mm.	90@1.10
Export, med., 35/38	1.00@1.50
Export, med., wide	1.25@1.65
38/40	2.15@2.25
Export, wide, 40/44	70@75
Export, jumbo, 44/up.	80@85
Domestic, reg.	12@16
Domestic, wide	9@13
No. 1 weas., 24 in. up.	
No. 2 weas., 22 in. up.	
Middles—	
Sowed, 1½@2½ in.	1.15@1.50
Select, wide, 2@2½ in.	1.75@2.20
Extra select, 2½@2½ in.	1.85@2.50
Beef bungs, exp. No. 1.	25@34
Beef bungs, domestic.	18@25
Dried or salt, bladders, piece:	
8-10 in. wide, flat.	9@11
10-12 in. wide, flat.	9@11
12-15 in. wide, flat.	14@18
Pork Casings:	
Extra narrow, 29 mm. & down	4.00@4.85
Narrow, medium,	
29@32 mm.	3.70@4.15
32@35 mm.	2.25@2.60
35@38 mm.	1.75@1.90

### Hog Bungs—

Sow	54@60
Export, 34 in. cut	45@52
Large prime, 34 in. cut	27@36
Med. prime, 34 in. cut	20@27
Small prime	16@22
Middles, 1 per set, cap off	55@70
Sheep casings (per hank):	
26/28 mm.	5.15@5.75
24/26 mm.	5.50@5.90
22/24 mm.	4.75@5.15
20/22 mm.	3.85@4.40
18/20 mm.	2.95@3.10
16/18 mm.	1.75@2.30

### CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rid., gran. nitrate of soda	5.65
Pure rid., powdered nitrate of soda	8.63
Salt, in min. car of 45,000 lbs., only paper sacked, f.o.b. Chgo. gran. ton	28.00
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	5.90
Refined standard cane gran. basis (Chgo.)	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.35
Dextrose, per cwt:	
Spec. med.	
Cerelose, Reg. No. 53	7.55
Ex-Warehouse, Chicago	7.45

# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

Jan. 31, 1956

### WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)	
Native steer:	
Prime, 600/700	34 1/2 @ 34 1/2
Choice, 500/700	31 1/2 @ 31 1/2
Good, 500/700	28
Commercial cows	23 1/2
Bull	20 1/2
Canner & cutter cows	22 1/2

### PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	48 @ 49 1/2
Foreqtrs., 5/800	41 1/2 @ 42 1/2
Rounds, all wts.	77 @ 82
Td. loins, 50/70 (lcl.)	29 1/2
Sq. chucks, 70/90	27 1/2
Arm chucks, 80/110	20 @ 21
Briskets (lcl.)	20 @ 21
Ribs, 25/35 (lcl.)	7 1/2 @ 8 1/2
Navel, No. 1	10 1/2 @ 10 3/4
Flanks, rough No. 1	10 1/2 @ 10 3/4
Choice:	
Hindqtrs., 5/800	40 1/2 @ 42
Foreqtrs., 5/800	25 1/2 @ 27
Rounds, all wts.	39 1/2 @ 40 1/2
Td. loins, 50/70 (lcl.)	58 @ 63
Sq. chucks, 70/90	29 1/2 @ 30 1/2
Arm chucks, 80/110	20 @ 21
Briskets (lcl.)	20 @ 21
Ribs, 25/35 (lcl.)	41 @ 45
Navel, No. 1	7 1/2 @ 8 1/2
Flanks, rough No. 1	10 1/2 @ 10 3/4
Good:	
Rounds	37 @ 38
Sq. cut chucks	28 @ 29
Briskets	19 @ 20
Ribs	37 @ 40
Loins	49 @ 53

### COW & BULL TENDERLOINS

Fresh J/L	C-O Grade	Froz. C/L
606/63	Cows, 3/dn.	80 @ 82
706/80	Cows, 3/4	65 @ 68
806/85	Cows, 3/5	71 @ 74
88 @ 92	Cows, 5/up	86 @ 90
88 @ 92	Bulls, 5/up	86 @ 90

### BEEF HAM SETS

Insides, 12/up	40
Outsides, 8/up	34 1/2
Knuckles, 7 1/2/up	40

### CARCASS MUTTON

(L.c.l. prices)	
Choice, 70/down	15 @ 16
Good, 70/down	14 @ 15

## PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass):	Los Angeles	San Francisco	No. Portland
	Jan. 31	Jan. 31	Jan. 31
STEER:			
Choice:			
500-600 lbs.	\$31.50 @ 33.00	\$33.00 @ 34.00	\$31.00 @ 34.00
600-700 lbs.	30.00 @ 32.00	31.00 @ 33.00	30.00 @ 33.00
Good:			
500-600 lbs.	29.00 @ 31.00	30.00 @ 31.00	30.00 @ 32.00
600-700 lbs.	27.00 @ 29.00	29.00 @ 30.00	28.00 @ 31.00
Commercial:			
350-600 lbs.	27.00 @ 30.00	27.00 @ 29.00	26.00 @ 29.00
COW:			
Commercial, all wts.	23.00 @ 25.00	24.00 @ 28.00	23.00 @ 26.00
Utility, all wts.	22.00 @ 24.00	21.00 @ 24.00	22.00 @ 25.00
Canner, cutter	None quoted	19.00 @ 21.00	19.00 @ 22.00
Bull, util. & com'l	26.00 @ 30.00	28.00 @ 30.00	None quoted
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00 @ 39.00	38.00 @ 40.00	37.00 @ 40.00
Good:			
200 lbs. down	34.00 @ 38.00	36.00 @ 38.00	34.00 @ 37.00
LAMB (Carcass):			
Prime:			
40-50 lbs.	37.00 @ 39.00	38.00 @ 40.00	39.00 @ 41.00
50-60 lbs.	36.00 @ 37.00	36.00 @ 38.00	38.00 @ 40.00
Choice:			
40-50 lbs.	37.00 @ 39.00	37.00 @ 39.00	39.00 @ 41.00
50-60 lbs.	36.00 @ 37.00	35.00 @ 37.00	38.00 @ 40.00
Good, all wts.	32.00 @ 35.00	35.00 @ 38.00	36.00 @ 39.00
MUTTON (EWE):			
Choice, 70 lbs. down	19.00 @ 22.00	None quoted	14.00 @ 16.00
Good, 70 lbs. down	19.00 @ 22.00	None quoted	14.00 @ 16.00

### BEEF PRODUCTS

Tongues, No. 1, 100's	27 1/2
Hearts, reg., 100's	11
Livers, sel., 30/50's	25
Livers, reg., 35/50's	15 @ 15 1/2
Lips, scalded, 100's	8 1/2 @ 9
Lips, unsalted, 100's	9
Tripe, scalded, 100's	5
Tripe, cooked, 100's	5 1/2
Melts, 100's	5 1/4
Lungs, 100's	5
Udders, 100's	4 1/2

### FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	40
Veal breads, under 12 oz.	58
12 oz. up	92
Calf tongue, 1 lb./down	19 1/2
Ox tails, under 3/4 lb.	12
Ox tails, over 3/4 lb.	15 1/2

### BEEF SAUS. MATERIALS

FRESH	
C. C. cow meat, bbls.	30 1/2 @ 32
Bull meat, bon's, bbls.	35 1/2
Beef trim., 75/85, bbls.	22 @ 22 1/2
Beef trim., 85/90, bbls.	27
Bon's chucks, bbls.	31 @ 31 1/2
Beef cheek, meat,	
trmd., bbls.	17
Beef head meat, bbls.	14 1/2
Shank meat, bbls.	32
Veal trim., bon's, bbls.	24 @ 24 1/2

### VEAL-SKIN OFF

(Carcass)	
(L.c.l. prices)	
Prime, 80/110	\$45.00 @ 46.00
Prime, 110/150	44.00 @ 45.00
Choice, 50/80	36.00 @ 39.00
Choice, 80/110	42.00 @ 44.00
Choice, 110/150	42.00 @ 44.00
Good, 50/80	30.00 @ 35.00
Good, 80/110	37.00 @ 39.00
Good, 110/150	37.00 @ 39.00
Commercial, all wts.	26.00 @ 33.00

### CARCASS LAMB

(L.c.l. prices)	
Prime, 40/50	34 @ 37
Prime, 50/60	32 @ 34
Choice, 40/50	34 @ 37
Choice, 50/60	32 @ 34
Good, all wts.	31 @ 34 1/2

## NEW YORK

Jan. 31, 1956

### WHOLESALE FRESH MEATS BEEF CUTS

(L.c.l. prices)	
Steer:	
Prime carc., 6/700	\$38.00 @ 40.00
Prime carc., 7/800	36.00 @ 38.00
Choice carc., 6/700	36.50 @ 38.00
Choice carc., 7/800	34.50 @ 36.00
Hinds, pr., 6/700	48.00 @ 50.00
Hinds, ch., 6/700	44.00 @ 46.00
Hinds, ch., 7/800	41.00 @ 43.00

### BEEF CUTS

(L.c.l. prices)	
Prime steer:	
Hindqtrs., 600/700	52 @ 56
Hindqtrs., 700/800	48 @ 51
Hindqtrs., 800/900	45 @ 47
Rounds, flank off	40 @ 42
Rounds, diamond bone,	
flank off	41 @ 43
Short loins, untrim.	66 @ 78
Short loins, trim.	1.10 @ 1.20
Flanks (7 bone cut)	13 @ 14
Arm chucks	30 @ 33
Briskets	23 @ 26
Plates	10 @ 12
Foreqtrs. (Kosher)	33 @ 36
Arm chucks (Kosher)	34 @ 38
Choice steer:	
Hindqtrs., 600/700	48 @ 51
Hindqtrs., 700/800	43 @ 47
Hindqtrs., 800/900	41 @ 43
Rounds, flank off	39 @ 40
Rounds, diamond bone,	
flank off	40 @ 42
Short loins, untrim.	65 @ 65
Short loins, trim.	78 @ 90
Flanks (7 bone cut)	12 1/2 @ 14
Ribs (7 bone cut)	42 @ 50
Arm chucks	28 @ 31
Briskets	22 @ 25
Plates	9 @ 11
Foreqtrs. (Kosher)	30 @ 34
Arm chucks (Kosher)	30 @ 35

### FANCY MEATS

(L.c.l. prices)	
Veal breads, under 6 oz.	53
6/12 oz.	57
12 oz./up	58
Beef livers, selected	28
Beef kidneys	11
Oxtails, 3/4 lb./up, froz.	12

### LAMB

(L.c.l. carcass prices)	
	City
Prime, 30/40	\$42.00 @ 46.00
Prime, 40/50	44.00 @ 47.00
Prime, 45/55	37.00 @ 38.00
Choice, 30/40	41.00 @ 45.00
Choice, 40/45	42.00 @ 46.00
Choice, 45/55	36.00 @ 38.00
Good, 30/40	39.00 @ 42.00
Good, 40/45	40.00 @ 43.00
Good, 45/55	35.00 @ 37.00
Good, 55/65	28.00 @ 33.00
	Western
Prime, 45/dn.	\$38.00 @ 40.00
Prime, 45/55	35.00 @ 38.00
Choice, 45/dn.	38.00 @ 40.00
Choice, 45/55	35.00 @ 38.00
Choice, 55/65	32.00 @ 33.00
Good, 45/dn.	36.00 @ 38.00
Good, 45/55	34.00 @ 36.00
Good, 55/65	30.00 @ 33.00

### VEAL-SKIN OFF

(L.c.l. carcass prices)	
	Western
Prime, 80/130	\$44.00 @ 48.00
Choice, 80/130	38.00 @ 44.00
Good, 50/80	29.00 @ 31.00
Good, 80/130	32.00 @ 38.00
Com'l., 50/80	27.00 @ 30.00
Com'l., 80/130	30.00 @ 34.00

### BUTCHER'S FAT

Shop fat (cwt.)	\$1.50
But fat (cwt.)	2.50
Edible suet (cwt.)	2.75
Indible suet (cwt.)	2.75

## N. Y. MEAT SUPPLIES

Receipts reported by the USDA  
Marketing Service week ended Jan.  
28, 1956 with comparisons:

STEER AND HEIFER:	Carcasses
Week ended Jan. 28	15,516
Week previous	14,935
COW:	
Week ended Jan. 28	2,180
Week previous	1,993
BULL:	
Week ended Jan. 28	337
Week previous	500
VEAL:	
Week ended Jan. 28	15,305
Week previous	16,015
LAMB:	
Week ended Jan. 28	40,984
Week previous	64,927
MUTTON:	
Week ended Jan. 28	774
Week previous	210
HOG AND PIG:	
Week ended Jan. 28	11,470
Week previous	9,169
PORK CUTS:	
Week ended Jan. 28	1,791,960
Week previous	1,935,023
BEEF CUTS:	
Week ended Jan. 28	154,673
Week previous	172,491
VEAL AND CALF CUTS:	
Week ended Jan. 28	3,065
Week previous	3,000
LAMB AND MUTTON:	
Week ended Jan. 28	1,112
Week previous	1,112
BEEF CURED:	
Week ended Jan. 28	26,384
Week previous	15,684
PORK CURED AND SMOKED:	
Week ended Jan. 28	430,534
Week previous	378,479
LARD AND PORK FAT:	
Week ended Jan. 28	119,063
Week previous	448,037

### LOCAL SLAUGHTER

CATTLE:	Head
Week ended Jan. 28	13,591
Week previous	13,176
CALVES:	
Week ended Jan. 28	9,906
Week previous	10,773

HOGS:	
Week ended Jan. 28	62,843
Week previous	60,396
SHEEP:	
Week ended Jan. 28	49,632
Week previous	52,525

### COUNTRY DRESSED MEAT

VEAL:	Carcasses
Week ended Jan. 28	5,144
Week previous	4,921
HOGS:	
Week ended Jan. 28	34
Week previous	38
LAMB AND MUTTON:	
Week ended Jan. 28	107
Week previous	113

## PHILA. FRESH MEATS

Jan. 31, 1956	
WESTERN DRESSED	
STEER CARCASS: (Cwt.)	
Choice, 500/700	\$35.50 @ 37.00
Choice, 700/900	33.50 @ 35.50
Good, 500/800	31.50 @ 33.00
COW:	
Com'l. all wts.	26.50 @ 28.00
Utility, all wts.	24.00 @ 25.50
VEAL (SKIN OFF):	
Choice, 80/110	41.00 @ 44.00
Choice, 110/150	41.00 @ 44.00
Good, 50/80	34.00 @ 36.00
Good, 80/110	36.00 @ 39.00
Good, 110/150	37.00 @ 40.00
LAMB:	
Prime, 30/45	41.00 @ 43.00
Prime, 45/55	38.00 @ 42.00
Choice, 30/45	41.00 @ 43.00
Choice, 45/55	38.00 @ 42.00
Good, all wts.	37.00 @ 39.00
MUTTON (EWE):	
Choice, 70/down	17.00 @ 19.00
Good, 70/down	16.00 @ 18.00

### LOCALLY DRESSED

STEER BEEF (lb.): Choice	
Hinds, 500/800	43 @ 47
Hinds, 800/900	42 @ 44
Rounds, no flank	41 @ 44
Hip rd. + flank	39 @ 43
Full loin, untrim.	45 @ 49
Short loin, untrim.	57 @ 60
Ribs (7 bone)	44 @ 50
Arm chucks	27 @ 31
Briskets	24 @ 28
Short plates	9 @ 13

de

ATS

s) Lb.  
..... 32  
..... 37  
..... 38  
..... 39  
..... 40  
..... 41

prices)  
City  
\$42.00¢46.00  
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37.00¢39.00  
41.00¢45.00  
42.00¢46.00  
38.00¢38.00  
39.00¢42.00  
40.00¢43.00  
35.00¢37.00  
28.00¢33.00  
Western  
\$35.00¢40.00  
35.00¢38.00  
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35.00¢38.00  
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36.00¢38.00  
34.00¢36.00  
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OFF  
rices)  
Western  
\$44.00¢48.00  
38.00¢44.00  
29.00¢31.00  
32.00¢38.00  
27.00¢30.00  
30.00¢34.00  
FAT  
.....\$1.50  
..... 2.50  
..... 2.75  
..... 2.75  
..... 62.843  
..... 60.396  
..... 49.632  
..... 52.525  
MEAT  
Carcasses  
..... 5.144  
..... 4.921  
..... 24  
..... 58  
..... 107  
..... 113  
MEATS  
SED  
(Cwt.)  
5.50¢37.00  
3.50¢35.50  
1.50¢33.00  
6.50¢28.00  
4.00¢25.50  
1.00¢44.00  
1.00¢44.00  
1.00¢36.00  
3.00¢39.00  
7.00¢40.00  
1.00¢43.00  
8.00¢42.00  
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ED  
e Good  
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44 36¢38  
44 38¢42  
43 37¢41  
49 40¢43  
50 47¢50  
50 35¢40  
31 25¢27  
28 24¢28  
13 9¢13

from the  
WORLD OF YESTERDAY

to the  
MANUFACTURING  
PLANTS OF TODAY

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BRAND  
**Spice oils**



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CARDAMOM	GINGER	SAGE
CINNAMON BARK	MARJORAM	THYME



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and  
**SCHWARZ**

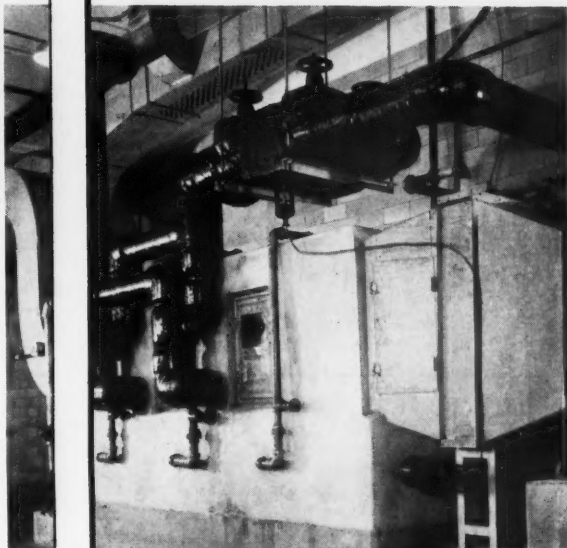
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INSULATION**



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CONSUMPTION**

- APPLIES EASILY WITHOUT WASTE
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- LASTS A LIFETIME

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Write for Bulletin No. 300

*No shape is too complex*

**AMERICAN HAIR & FELT CO.**

MERCHANDISE MART • CHICAGO 54, ILLINOIS

# PORK AND LARD ... Chicago and outside

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

(Carlot Basis, Chicago Price Zone, Feb. 1, 1956)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
41.....10/12.....39		20n.....6/8.....20n	
39 1/2 @ 40.....12/14.....39		20a.....8/10.....20	
39 1/2.....14/16.....39		20a.....10/12.....20n	
37 1/2.....16/18.....37 1/2		18 1/2 a.....12/14.....18 1/2 n	
35.....18/20.....34 1/2		10a.....14/16.....16n	
33 1/2 @ 34.....20/22.....33 1/2		15 1/2.....16/18.....15 1/2	
33 1/2 @ 34.....22/24.....33 1/2		14 1/2 @ 15.....19/20.....14 1/2 @ 15	
33 1/2 @ 34.....24/26.....33 1/2			
32 1/2.....25/30.....32 1/2		Gr. Ann.	D. S. Clear
31.....25/pj, 2s in.....31		12 1/2.....18/20.....12 1/2 n	
Ham quotations based upon product conforming to Board of Trade definition regarding new trim, effective January 9, 1956.			

### PICNICS

Fresh or F.F.A.	Frozen
21 1/2 a.....4/6.....18 1/2 n	
18 1/2 a.....6/8.....18 1/2 n	
17 1/2.....8/10.....17 1/2 n	
16 1/2 n.....10/12.....16 1/2 n	
16 1/2 n.....12/14.....16 1/2 n	
16 1/2.....8/up, 2s in.....16 1/2 n	

### FAT BACKS

Fresh or Frozen	Cured
8n.....6/8.....8n	
8n.....8/10.....8n	
8n.....10/12.....9 1/2 n	
9n.....12/14.....10 1/2 n	
9n.....14/16.....10 1/2 n	
10 1/2 n.....16/18.....11 1/2 n	
10 1/2 n.....18/20.....11 1/2 n	
10 1/2 n.....20/25.....11 1/2 n	

### LARD FUTURES PRICES

NOTE: Add 1/4c to all price quotations ending in 2 or 7.

#### FRIDAY, JAN. 28, 1956

	Open	High	Low	Close
Mar. 11.80	11.87	11.67	11.80b	
May 12.25	12.25	12.10	12.22	
July 12.60	12.65	12.47	12.60a	
Sep. 13.00	13.00	13.77	12.87a	

Sales: 6,220,000 lbs.  
Open interest at close Thurs., Jan. 26: Jan. 30, Mar. 643, May 807, July 245, and Sept. 136 lots.

#### MONDAY, JAN. 30, 1956

	Open	High	Low	Close
Mar. 11.87	12.02	11.85	12.00b	
May 12.30	12.42	12.25	12.42	
July 12.62	12.77	12.62	12.75b	
Sep. 13.00	13.05	12.97	13.05a	

Sales: 7,040,000 lbs.  
Open interest at close Fri., Jan. 27: Jan. 31, Mar. 630, May 835, July 256, and Sept. 135 lots.

#### TUESDAY, JAN. 31, 1956

	Mar.	12.02	12.02	11.90	11.92
May	12.40	12.40	12.25	12.27	
July	12.72	12.72	12.60	12.60b	
Sep.	13.07	13.07	13.92	12.92a	

Sales: 5,680,000 lbs.  
Open interest at close Mon., Jan. 30: Jan. 19, Mar. 595, May 885, July 259, and Sept. 136 lots.

#### WEDNESDAY, FEB. 1, 1956

	Mar.	11.75	11.80	11.62	11.65a
May	12.20	12.20	11.95	12.00a	
July	12.50	12.50	12.35	12.37a	
Sep.	12.87	12.87	12.70	12.70a	

Sales: 10,120,000 lbs.  
Open interest at close Tues., Jan. 31: Mar. 595, May 910, July 261, and Sept. 146 lots.

#### THURSDAY, FEB. 2, 1956

	Mar.	11.60	11.70	11.60	11.62
May	12.00	12.10	11.95	12.02	
July	12.35	12.40	12.27	12.35b	
Sep.	12.70	12.75	12.65	12.72b	

Sales: 3,000,000 lbs.  
Open interest at close Wed., Feb. 1: Mar. 587, May 938, July 271, and Sept. 152 lots.

### FRESH PORK CUTS

Job Lot	Car Lot
37 1/2.....Loins under 12.....35	
37.....Loins 12/16.....35n	
34 @ 35.....Loins 16/20.....32b	
31.....Loins, 20/up.....31	
27.....Bost. Butts, 4/8.....26	
23 @ 24.....Bost. Butts, 8/12.....23n	
23 @ 24.....Bost. Butts, 8/up.....23n	
30 @ 31.....Ribs 3/dn.....27 1/2	
22.....Ribs 5/5.....21	
18.....Ribs 5/up.....18 1/2	

### OTHER CELLAR CUTS

Fresh or Frozen	Cured
8 1/2 n.....Square Jowls.....unq.	
7 1/2.....Jowl Butts, Loose.....7b	
8n.....Jowl Butts, Boxed.....unq.	

### CHGO. FRESH PORK AND PORK PRODUCTS

Jan. 31, 1956	
(L.C.I. prices)	
Hams, skinned, 10/12.....	41
Hams, skinned, 12/14.....	41
Hams, skinned, 14/16.....	41
Picnics, 4/8 lbs., loose.....	22 1/2
Picnics, 6/8 lbs., loose.....	21
Pork loins, bon's, 100's.55.....	@57
Shoulders, 16/n., loose.....	24 1/2
Pork livers.....	10
Tenderloins, fresh, 10's.62.....	@64
Neck bones, bbls.....	7
Bars, 30's.....	12
Feet, s.c. 30's.....	6 1/2 @ 7

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)	
Pork trim., reg. 40%.....	12 @ 12 1/2
bbls. (Job Lot).....	14 1/2 @ 15 1/2
Pork trim., guar. 50%.....	14 1/2 @ 15 1/2
lean, bbls.....	14 1/2 @ 15 1/2
Pork trim., 80% lean.....	25 @ 26
bbls.....	33 @ 34
Pork head meat, trim.....	14
Pork cheek meat, trim.....	19 @ 19 1/2

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago.....	\$13.50
Refined lard, 50-lb. cartons, f.o.b. Chicago.....	13.00
Kettle rendered tierces, f.o.b. Chicago.....	14.00
Leaf Kettle rendered tierces, f.o.b. Chicago.....	14.50
Neat flakes.....	15.75
Neutral tierces, f.o.b. Chicago.....	15.75
Standard shortening, N. & S. (del.).....	19.00
Hydro. shortening, N. & S.....	20.25

### WEEK'S LARD PRICES

	P.S. or Dry Rend. Cash (Tierces)	P.S. or Dry Rend. Loose (Open Mkt.)	Ref. in tins (Open Mkt.)
Jan. 27.11.55n	9.62 1/2	9.62 1/2	11.87 1/2 n
Jan. 28.11.55n	9.62 1/2 n	9.62 1/2 n	11.87 1/2 n
Jan. 30.11.80n	9 1/2 @ 9 1/2	9 1/2 @ 9 1/2	12.00n
Jan. 31.11.72 1/2 n	9 1/2 @ 9 1/2	9 1/2 @ 9 1/2	12.00n
Feb. 1.11.50a	9.37 1/2	9.37 1/2	11.50n
Feb. 2.11.50n	9.37 1/2 n	9.37 1/2 n	11.50n

## HEAVY HOGS SHOW MINUS VALUES THIS WEEK

(Chicago costs and credits, first two days of the week.)

Hogs returned negative values for the first time in several weeks as the live market rose out of proportion to mark-ups in meat. Light and medium-weights, however, showed positive values, while heavies fell into the minus column.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
per cwt.	per cwt.	per cwt.	per cwt.
alive	alive	alive	alive
yield	yield	yield	yield
Lean cuts.....	\$11.15	\$15.88	\$10.82
Fat cuts, lard.....	3.97	5.68	3.89
Ribs, trimms., etc.....	1.46	2.11	1.33
Cost of hogs.....	\$14.63	\$14.50	\$13.76
Condemnation loss.....	.06	.06	.06
Handling, overhead.....	1.55	1.38	1.24
TOTAL COST.....	\$16.24	\$20.20	\$15.94
TOTAL VALUE.....	16.58	23.67	16.04
Cutting margin.....	+\$ .34	+\$ .47	+\$ .14
Margin last week.....	+ 1.11	+ 1.60	+ .89

## PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles Jan. 31	San Francisco Jan. 31	No. Portland Jan. 31
FRESH PORK Carcass: (Packer Style)		(Shipper Style)	(Shipper Style)
50-120 lbs., U. S. 1-3.....	None quoted	\$23.00 @ 25.00	None quoted
120-170 lbs., U. S. 1-3.....	\$23.00 @ 24.00	20.00 @ 23.00	\$24.00 @ 26.00

### FRESH PORK CUTS No. 1:

LOINS:			
8-10 lbs.....	43.00 @ 47.00	45.00 @ 48.00	43.00 @ 47.00
10-12 lbs.....	43.00 @ 47.00	45.00 @ 48.00	44.00 @ 47.00
12-16 lbs.....	43.00 @ 47.00	45.00 @ 48.00	43.00 @ 47.00

### PICNICS:

	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.....	24.00 @ 33.00	28.00 @ 32.00	28.00 @ 33.00

### HAMS, skinned:

12-16 lbs.....	45.00 @ 48.00	48.00 @ 52.00	45.00 @ 51.50
16-18 lbs.....	45.00 @ 48.00	46.00 @ 49.00	44.00 @ 49.00

### BACON, "Dry" Cure No. 1:

6-8 lbs.....	33.00 @ 43.00	36.00 @ 40.00	36.00 @ 39.00
8-10 lbs.....	31.00 @ 40.00	36.00 @ 38.00	34.00 @ 36.00
10-12 lbs.....	29.00 @ 38.00	32.00 @ 36.00	32.00 @ 34.00

### LARD, Refined:

1-lb. cartons.....	13.50 @ 16.25	16.00 @ 17.00	13.50 @ 16.00
50-lb. cartons & cans.....	12.50 @ 15.75	15.00 @ 16.00	None quoted
Tierces.....	11.50 @ 13.00	14.00 @ 15.00	12.00 @ 15.00

## N. Y. FRESH PORK CUTS

Jan. 31, 1956	
(L.C.I. prices)	
Western	
Pork loins, 8/12.....	\$42.00 @ 45.00
Pork loins, 12/16.....	40.00 @ 43.00
Hams, skind., 10/14.....	41.00 @ 44.00
Boston butts, 4/8.....	28.00 @ 32.00
Regular picnics, 4/8.....	22.00 @ 24.00
Spareribs, 3/down.....	29.00 @ 33.00
Pork trim., regular.....	28.00
Pork trim., spec. 20%.....	44.00

City Box lots	
Hams, skind., 10/14.....	\$42.00 @ 46.00
Pork loins, 8/12.....	45.00 @ 48.00
Pork loins, 12/14.....	44.00 @ 46.00
Boston Butts, 4/8.....	29.00 @ 33.00
Picnics, 4/8.....	22.00 @ 24.00
Spareribs, 3/down.....	32.00 @ 36.00

## N. Y. DRESSED HOGS

(L.C.I. prices)	
(Heads on, leaf fat in)	
50 to 75 lbs.....	\$24.50 @ 27.50
75 to 100 lbs.....	24.50 @ 27.50
100 to 125 lbs.....	24.50 @ 27.50
125 to 150 lbs.....	24.50 @ 27.50

## CHGO. WHOLESALE SMOKED MEATS

Jan. 31, 1956	
Hams, skinned, 14/16 lbs., wrapped.....	47
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped.....	49
Hams, skinned, 16/18 lbs., wrapped.....	44
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped.....	46
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped.....	31
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped.....	30
Bacon, No. 1 sliced, 1 lb. open faced layers.....	41

## PHILA. FRESH PORK

Jan. 31, 1956	
WESTERN DRESSED	
PORK CUTS—U. S. 1-3, L.B.	
Reg. loins, trmd., 8/12.....	40 @ 46
Reg. loins, trmd., 12/16.....	40 @ 46
Reg. loins, trmd., 16/20.....	None qtd.
Butts, Boston, 4/8.....	31 @ 33
Spareribs, 3/down.....	31 @ 33
Regular Picnics.....	None qtd.

LOCALLY DRESSED	
U.S. 1-3 L.B.	
Pork loins, 8/12.....	46 @ 49
Pork loins, 12/16.....	46 @ 49
Bellies, 10/12.....	22 @ 25
Spareribs, 3/dn.....	32 @ 34
Sk. hams, 10/12.....	44 @ 46
Sk. hams, 12/14.....	44 @ 46
Picnics, 4/8.....	25 @ 27
Boston butts, 4/8.....	30 @ 32

## HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended January 28, 1956, was 10.4, the USDA reported. This ratio compared with the 9.0 ratio for the preceding week and 11.1 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.239 \$1.230 and \$1.512 per bu. during the three periods, respectively.

## Hybrid Lambs Promise More Meat, Wool, USDA Reports

Hybrid lambs—some of which have been developed at USDA's Agricultural Research Center, Beltsville, Md. promise ranchers increased efficiency in the production of meat and wool, the U. S. Department of Agriculture has reported. Representing two- and three-way crosses of different high-quality purebred lambs, Beltsville hybrids have outclassed their parent stock in production and in reduced mortality.

These lambs were crosses of purebred Hampshires, Shropshires, Southdowns and Merinos of strains that have been improved at Beltsville through several years of selective mating and line breeding. The department points out that commercial growers can produce vigorous hybrid lambs by crossing their own grade flocks with high-quality purebreds of another breed.

Results of the tests, showing improvement in the production and mortality rates of the hybrids compared with purebred lambs from the same foundation strains, cover two-way crossbreds observed over a seven-year period and three-way crosses tested for four years. Bases of comparison were (1) the mortality rate of the lambs and (2) the "production index" of each ewe, indicating her producing ability in terms of weaned weight of lambs and weight of yearling fleeces.

The average production index of three-way-cross lambings was 74.4 compared with 62.0 for the purebred flocks used in this cross. This amounts to an average increase of 20.6 per cent. The three-way-cross lambs showed 38 per cent lower mortality than did the purebred lambs.

During seven years of testing the two-way-cross lambs, the ewes showed an average production index of 67.8 when bred to rams of other breeds compared with an index of 58.1 for similar purebred ewes bred to rams of their own breed. This is an increase of 16.7 per cent in production of the two-bred crosses as compared with production of the purebreds. Lamb mortality was 31.4 per cent lower in the crossbreds.

### LIVESTOCK CARLOADINGS

A total of 8,823 railroad cars was loaded with livestock in the week ended January 21, the Association of American Railroads has reported. This was 325 cars more than in the corresponding week of 1954 and 1,349 cars more than the same period two years earlier.

## German Republic Aims For Self-Sufficiency in Meats

Since the end of World War II, the Republic of Germany has striven to become self-sufficient in meats. Imports have been controlled by strict licensing. Although domestic meat production has been increasing steadily, meat prices are relatively high and per capita consumption has not yet reached prewar levels, the Foreign Agricultural Service has reported.

Imports of meat have been closely controlled, both from dollar areas and from other parts of the world. When the government decides to permit imports it publishes an "import announcement" specifying the source of the imports, quality specifications, and delivery dates. License applications are then submitted by importers and, if approved, lead to final contracts.

In recent months import announcements have been made at fairly frequent intervals for hog livers, hog kidneys, and beef livers from the United States. This has been a small but increasing trade. U. S. exports of edible offals to Germany in 1952 totaled only 67,000 lbs., 2,763,000 lbs. in 1953, and 7,389,000 lbs. in 1954.

Exports in the first 10 months of 1955 totaled 10,968,000 lbs. The Republic of Germany has also imported relatively small amounts of canned and other meat products from the U. S., moderate amounts of fat back, and large quantities of lard.

Meat imports from other countries have also been closely controlled. Such imports in 1954 totaled around 136,000,000 lbs. (carcass weight) compared with 162,000,000 lbs. in 1953 and 100,000,000 lbs., in 1952. Imports in pre-war averaged 156,000,000 lbs. a year.

Germany's dollar imports of variety meats (offals) have not been liberalized. Importers must pay substantial premiums to obtain dollars to purchase supplies in the U. S. All meat imports are subject to rigid inspection by government veterinarians.

### Farm Co-op Membership Up

While the farm population declines, membership in farmer cooperatives increases, a report by the U. S. Department of Agriculture indicated. Memberships in farmer cooperatives rose to 7,600,000 in 1953-54. This represented about 3,000,000 farmers out of a total of fewer than 5,000,000, indicating that many belonged to several cooperatives. Net dollar business totaled about \$9,500,000,000, much of it in livestock.

## Turk Meat Industry Grows, Due Much To Help From U. S.

Turkey's governmental office for meat and fish has, using a great deal of United States financial and technical assistance, built 36 installations for handling meat, according to the Foreign Agricultural Service. It has built four meat packing plants, 11 cold storage warehouses, 12 ice factories, two sausage factories, and four fat and blood-drying installations. This activity is only a beginning, and when present programs are completed the activities of the "Office" will be on a much larger scale.

The new cold storage plant at Ankara, has sufficient capacity to supply the city's needs for one month. This plant also will have a sausage factory and facilities for producing 88,000 lbs. of ice per month.

It should be noted that whereas in past years, due to inadequate slaughtering facilities, Turkey exported only live animals, it now is in a position to export meat and meat products. Domestic consumption of meat has increased in recent years, a situation which is limiting exports of livestock and meat.

### Here It Comes Again

[Continued from page 15]

Third, we would like to know what and how many of the packer's higher costs have been "offset in good measure" by increased volume? Does the rail or truck carrier carry two loads for less than double the cost of one? Can you cram 200 lbs. of loins, or 2 pounds of bacon, into 100-lb. and 1-lb. containers? Can you kill and dress 200 hogs with appreciably fewer man-hours per animal or cwt. than you can handle 100? There are expenses which decline on a unit basis as volume rises, but these certainly are not the ones that represent the major share of the packer's costs.

Why can't we help the producer without implying that his misfortune is being caused or exploited by someone else?

### Even Bigger Volume Seen For Restaurants This Year

Marion Isbell, Chicago restaurateur and president of the National Restaurant Association, predicted this week that the nation's food service industry in 1956 would exceed its volume of 1955, when sales totaled \$17,550,000,000.

More than 78,000,000 meals are served daily in restaurants of the United States, Isbell said.

# BY-PRODUCTS...FATS AND OILS

## BY-PRODUCTS MARKET

Wednesday, Feb. 1, 1956

### BLOOD

Unground, per unit of ammonia (bulk) .....\*4.75@4.87½

### DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:  
Low test .....\*5.00n  
Med. test .....\*4.75@5.00  
High test .....\*4.75n  
Liquid stick, tank cars .....\*1.75n

### PACKINGHOUSE FEEDS

Carlots, ton  
50% meat, bone scraps, bagged...\$62.50@ 67.50  
50% meat, bone scraps, bulk ... 60.00@ 65.00  
55% meat scraps, bagged ..... 77.00  
90% digester tankage, bagged ... 65.00@ 75.00  
90% digester tankage, bulk ..... 62.50@ 67.50  
80% blood meal, bagged ..... 110.00@117.50  
Steamed bone meal, bagged ..... 85.00  
(spec. prep.) ..... 85.00  
60% steamed bone meal, bagged. 65.00@ 70.00

### FERTILIZER MATERIALS

Feather tankage, ground,  
per unit ammonia ..... 3.75@4.00  
Hoof meal, per unit ammonia ..... 6.25@6.35

### DRY RENDERED TANKAGE

Low test, per unit prot. ....\*1.05@1.10  
Med. test, per unit prot. ....\*1.00@1.05  
High test, per unit prot. ....\*.95@1.00

### GELATINE AND GLUE STOCKS

Per cwt.  
Calf trimmings (Hmed) ..... 1.35@ 1.50  
Hide trimmings (green salted) ... 6.00@ 7.00  
Cattle jaws, scraps and knuckles,  
per ton .....55.00@57.00  
Pig skin scraps and trimmings ... 5.25@ 5.50n

### ANIMAL HAIR

Winter coil dried, per ton .....\*125.00@135.00  
Summer coil dried, per ton .....\*60.00@ 65.00  
Cattle switches, per piece ..... 4@5½  
Winter processed, gray, lb. .... 21  
Summer processed, gray, lb. .... 13@ 15

n—nominal. a—asked. \*Quoted delivered.

## TALLOWs AND GREASES

Wednesday, Feb. 1, 1956

A steady to a soft undertone best described the inedible tallow and grease market late last week. Bleachable fancy tallow traded at 7½c and No. 1 tallow at 6½c, c.a.f. Chicago, in moderate volume. Choice white grease, all hog, sold at 7½c, c.a.f. East. Bleachable fancy tallow, regular production, sold at 7½c, c.a.f. New York, and 8c, same destination, was indicated on hard body material. Interest on yellow grease was at 6½c, Chicago, and on low acid material at 7¼c, c.a.f. East. Edible tallow was available at 8c, f.o.b. River points.

Buying interest was lacking on Friday, with reports that additional tanks of bleachable fancy tallow were available at 7½c, Chicago. The same item traded at 7¼c and 7½c, delivered New York, product considered.

No material change was registered on Monday of the new week in the local area; however, another fractional decline came about on product for eastern consumption. Bleachable

fancy tallow traded at 7½@7¼c, delivered New York, the latter price on good packer production. Edible tallow was offered at 8½c, Chicago, and again at 8c, f.o.b. the River. Choice white grease, all hog, was bid at 7¼c, c.a.f. New York, but held ½c higher.

The soft undertone talked about became an actuality on Tuesday. Bleachable fancy tallow traded at 7c, c.a.f. Chicago, and 7½c c.a.f. East. A few more tanks of choice white grease, all hog, sold at 7¼c, same delivery point, with later bids of 7½c, heard. Yellow grease was bid at 6½c, Chicago. Choice white grease, not all hog, was offered at 7c, Chicago but without reported trade.

Another ½c decline was registered at midweek. Bleachable fancy tallow sold at 6½c, and special tallow at 6½c, c.a.f. Chicago. Bleachable fancy tallow and choice white grease, all hog, traded at 7½c, delivered East. Prime tallow was reported bid at 7½c, c.a.f. New Orleans. The trade talked 6¼@6½c, c.a.f. Chicago, on yellow grease.

**TALLOWs:** Wednesday's quota—  
[Continued on page 85]

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[Continued from page 81]

tions: edible tallow, 8 $\frac{3}{4}$ @8 $\frac{1}{2}$ c; original fancy tallow 7 $\frac{1}{4}$ ; bleachable fancy tallow, 6 $\frac{3}{4}$ c; prime tallow, 6 $\frac{3}{4}$ c; special tallow, 6 $\frac{3}{4}$ c; No. 1 tallow, 6 $\frac{3}{4}$ c; and No. 2 tallow, 5 $\frac{3}{4}$ @5 $\frac{1}{2}$ c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 6 $\frac{3}{4}$ c; B-white grease, 6 $\frac{3}{4}$ c; yellow grease, 6 $\frac{1}{4}$ @6 $\frac{3}{4}$ c; house grease, 6c; and brown grease, 5 $\frac{1}{4}$ @5 $\frac{1}{2}$ c. Choice white grease, all hog, was quoted at 7 $\frac{1}{2}$ c, c.a.f. East.

## EASTERN BY-PRODUCTS

New York, Feb. 1, 1956  
Dried blood was quoted Wednesday at \$4.25@4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.75 per unit of ammonia and dry rendered tankage was priced at \$1.05 per protein unit.

## N.Y. COTTONSEED OIL FUTURES

FRIDAY, JAN. 27, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	14.80b	....	....	14.92b	14.77b
May ....	14.90	....	....	15.04	14.90b
July ....	15.00	....	....	15.06	14.92
Sept. ....	14.77b	....	....	14.86	14.73b
Oct. ....	14.60b	....	....	14.76b	14.63b
Dec. ....	14.58b	....	....	14.69	14.53b
Jan. ....	14.55n	....	....	14.65n	14.50n

Sales: 413 lots.

MONDAY, JAN. 30, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	15.08	15.16	15.05	15.30b	14.92b
May ....	15.12	15.34	15.12	15.34	15.04
July ....	15.13	15.32	15.12	15.32	15.06
Sept. ....	14.85	15.22	14.85	15.32	14.80
Oct. ....	14.85b	15.06	14.90	15.06b	14.76b
Dec. ....	14.80	14.92	14.80	14.98b	14.69
Jan. ....	14.65b	....	....	14.90n	14.65n

Sales: 417 lots.

TUESDAY, JAN. 31, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	15.26b	15.40	15.17	15.24	15.30b
May ....	15.36	15.43	15.25	15.29	15.34
July ....	15.35	15.43	15.24	15.28	15.32
Sept. ....	15.29	15.31	15.13	15.16	15.22
Oct. ....	15.14	15.23	14.98	14.98	15.05b
Dec. ....	15.00	15.01	14.90	14.85b	14.90b
Jan. ....	15.00n	....	....	14.80n	14.90n

Sales: 315 lots.

WEDNESDAY, FEB. 1, 1956

	Open	High	Low	Close	Prev. close
Mar. ....	15.13b	15.24	15.00	15.08	15.30b
May ....	15.22	15.30	15.08	15.14	15.34
July ....	15.23	15.33	15.07	15.14	15.32
Sept. ....	15.10b	15.25	14.97	15.00	15.22
Oct. ....	14.96	14.96	14.88	14.88	15.05b
Dec. ....	14.75b	14.81	14.70	14.71b	14.83b
Jan. ....	14.70n	....	....	14.70n	14.90n

Sales: 372 lots.

## VEGETABLE OILS

Wednesday, Feb. 1, 1956

Crude cottonseed oil, carlots, f.o.b.		
Valley .....	12 $\frac{1}{2}$ pd	
Southeast .....	13a	
Texas .....	12 $\frac{1}{2}$ pd	
Corn oil in tanks, f.o.b. mills	13 $\frac{1}{2}$ n	
Peanut oil, f.o.b. mills	17b	
Soybean oil, f.o.b. mills	12 $\frac{1}{2}$ pd	
Cottonseed foots	10 $\frac{1}{2}$ n	
Midwest and West Coast	1 $\frac{1}{2}$ @ 1 $\frac{1}{2}$	
East .....	1 $\frac{1}{2}$ @ 1 $\frac{1}{2}$	

## OLEOMARGARINE

Wednesday, Feb. 1, 1956

White domestic vegetable .....	26
Yellow quaters .....	28
Milk churned pastry .....	24
Water churned pastry .....	23

## OLEO OILS

Wednesday, Feb. 1, 1956

Prime oleo stearine (black barrels)...	9 $\frac{1}{2}$ @10
Extra oleo oil (drums) .....	13 $\frac{1}{2}$

n—nominal, a—asked, pd—paid.

# HIDES AND SKINS

Trading of big packer hides at steady to higher prices—Small packer hide market steady to strong on the 60-lb. average—Some 50@52-lb. average straight locker butchers traded at 9c in the country hide market—Calfskins sold last week at mixed levels, Sheepskin market generally steady.

## CHICAGO

**PACKER HIDES:** Most selections on the hide list were bid steady Monday, but sales were slow to materialize. Late in the day, heavy native cows sold at 10 $\frac{1}{2}$ c and 11c and Colorado steers brought 9c.

Action on hides was slow again on Tuesday, with branded steers reportedly the stumbling block between buyers and sellers. Packers were not particularly interested in trading other selections unless branded steers were included in combination with other hides. In early activity, Milwaukee and St. Louis light native cow hides sold at 15c, and an outside independent packer sold a car of branded steers at steady prices. In very late trading, River light native cows brought 15 $\frac{1}{2}$ c, and Milwaukee and Chicago production sold at 15c.

Some selections of hides sold steady at midweek. Some butt-branded steers sold at 9 $\frac{1}{2}$ c and Colorados brought 9c. Heavy native cows brought 10 $\frac{1}{2}$ c for Rivers, and River heavy native steers also sold at 10 $\frac{1}{2}$ c. Southwest-branded cows traded at 10 $\frac{1}{2}$ c.

**SMALL PACKER AND COUNTRY HIDES:** The small packer hide market was only moderately active up to midweek, with prices holding generally steady. The 50-lb. average was quoted at 12@12 $\frac{1}{2}$ c in the Midwest, and some 52@53-lb. average sold at 12 $\frac{1}{2}$ c. The 60-lb. average was quoted at 9@9 $\frac{1}{2}$ c early in the week, but a bid at midweek was heard at 9 $\frac{1}{2}$ c with offerings priced at 10c. Some 40@42-lb. average sold out of the Southwest at 15 $\frac{1}{2}$ c. The country hide market appeared somewhat stronger. Some 50@52-lb. average straight locker butchers sold at 9c, and renderers at 8@8 $\frac{1}{2}$ c.

**CALFSKINS AND KIPSKINS:** On Thursday of last week, calfskins sold at mixed levels. Milwaukee heavy calf sold at 47 $\frac{1}{2}$ c, and lights brought 45c. St. Paul light calf sold at 45c. River light calf traded at 42 $\frac{1}{2}$ c, and River heavy calf brought 47 $\frac{1}{2}$ c. In another trade, St. Paul and Chicago heavy calf sold at 52 $\frac{1}{2}$ c.

On Friday, River overweight kipskins traded at 27c and Southwest-

erns brought 26c. Kip was considered nominal at 32c, but bids were at 30c, with some inquiry reported at levels below 30c. Calfskins and kipskins were untraded up to midweek.

**SHEEPSKINS:** A car of No. 1 shearlings sold at 2.75, with fall clips included at 3.25. No. 2 shearlings were mostly nominal at 1.75; however, some sales were reported at 1.85. No. 3 shearlings were nominal at .75. Dry pelts were reported at 28c and the pickled skin market held steady, with sales of lambs at 10.00 and sheep at 12.00@12.50.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended	Cor. Week
		Feb. 1, 1956	1955
Hvy. Nat. steers	10 $\frac{1}{2}$ @11	10 $\frac{1}{2}$ @11n	
Lt. Nat. steers	15n	13	
Hvy. Tex. steers	9 $\frac{1}{2}$	9 $\frac{1}{2}$ n	
Ex. lgt. Tex.	14 $\frac{1}{2}$ n	13n	
Butt brnd. steers	9 $\frac{1}{2}$	9 $\frac{1}{2}$ n	
Col. steers	9	8 $\frac{1}{2}$ n	
Branded cows	10 @10 $\frac{1}{2}$	9 @ 9 $\frac{1}{2}$ n	
Hvy. Nat. cows	10 $\frac{1}{2}$ @11	10 @10 $\frac{1}{2}$ n	
Lt. Nat. cows	15 @15 $\frac{1}{2}$	12 $\frac{1}{2}$ @13n	
Nat. bulls	10n	8 $\frac{1}{2}$	
Branded bulls	9n	7 $\frac{1}{2}$ n	
Calfskins			
Nor., 10/15	47 $\frac{1}{2}$ @52 $\frac{1}{2}$ n	37 $\frac{1}{2}$ n	
10/down	45n	42 $\frac{1}{2}$ n	
Kips, Nor., nat., 15/25.30	@32n	28 $\frac{1}{2}$ @24 $\frac{1}{2}$ n	

## SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	9 $\frac{1}{2}$ @10n
50 lbs.	12 @12 $\frac{1}{2}$ n 10 $\frac{1}{2}$ @11

SMALL PACKER SKINS	
Calfskins, all wts.	38 @40n 23 @24n
Kips, all wts.	28 @29n 17 @18n

SHEEPSKINS	
No. 1	2.75n 2.40
Dry Pelts	28n 26@26 $\frac{1}{2}$
Horsehides, Untrim.	8.00@8.50n 7.50@7.75

## N.Y. HIDE FUTURES

FRIDAY, JAN. 27, 1956

	Open	High	Low	Close
Apr. ...	12.06b	12.10	12.00	12.10
July ...	12.40b	....	....	12.48b- 55a
Oct. ...	12.75b	....	....	12.86b- 00a
Jan. ...	12.95b	....	....	13.05b- 10a
Apr. ...	13.15b	13.25	13.25	13.25
July ...	13.30b	....	....	13.40b- 55a

Sales: 9 lots.

MONDAY, JAN. 30, 1956

	Open	High	Low	Close
Apr. ...	12.05b	12.20	12.18	12.18
July ...	12.40b	....	....	12.50b- 58a
Oct. ...	12.80b	13.00	12.90	12.95
Jan. ...	13.06b	13.15	13.15	13.15b- 20a
Apr. ...	13.20b	....	....	13.30b- 40a
July ...	13.35b	....	....	13.45b- 60a

Sales: 34 lots.

TUESDAY, JAN. 31, 1956

	Open	High	Low	Close
Apr. ...	12.14b	12.15	12.10	12.13
July ...	12.45b	....	....	12.48b- 55a
Oct. ...	12.95b	12.95	12.90	12.91b-13.00a
Jan. ...	13.10b	....	....	13.10b- 20a
Apr. ...	13.30b	....	....	13.30b- 40a
July ...	13.45b	....	....	13.45b- 55a

Sales: 15 lots.

WEDNESDAY, FEB. 1, 1956

	Open	High	Low	Close
Apr. ...	12.05b	12.10	12.10	12.15b- 21a
July ...	12.40b	12.60	12.60	12.60
Oct. ...	12.90b	13.05	12.90	13.05 - 03
Jan. ...	13.05b	13.20	13.20	13.25b- 35a
Apr. ...	13.25b	....	....	13.45b- 55a
July ...	13.40b	....	....	13.60b- 75a

Sales: 35 lots.

THURSDAY, FEB. 2, 1956

	Open	High	Low	Close
Apr. ...	12.10b	12.15	12.13	12.13
July ...	12.60b	12.60	12.54	12.55- 54
Oct. ...	13.00b	13.04	13.00	13.00- 01
Jan. ...	13.20b	....	....	13.20b- 30a
Apr. ...	13.35b	....	....	13.35b- 50a
July ...	13.55b	....	....	13.50b- 65a

Sales: 17 lots.

# LIVESTOCK MARKETS... Weekly Review

## Springers Crowd Aged Lambs To Market In California

The movement to market of lambs from the Imperial Valley of California was reported recently as heavier than normal for this time of the year and somewhat ahead of schedule. The reason given for the extraordinary development was the advanced condition and growth of spring lambs in the area and their soon expected arrival at markets.

Some old crop lambs are already in the yearling classification and feeders are faced with the alternative of quick marketing or losing to the strong competition of the young stock. New crop lambs weighing 45 lbs. to 60 lbs. were reported as common in the area. Payments of 30c to 32c per lb. for new crop lambs have been indicated.

## Irish Livestock Situation Looks Up After Dismal 1955

Exports of Irish livestock decreased considerably during 1955 following record exports in the second half of 1954. Reduced exports of cattle since June 1 of last year reflected to a large extent the abnormally large numbers exported after the end of rationing and decontrol of meat prices in Great Britain in mid-1954.

The advance in cattle prices that followed these actions started a heavy flow of Irish cattle to market, which continued through May 1955.

The volume and value of agricultural exports from Ireland in October and November last year again fell below the same months a year earlier. Feed supplies are again plentiful, and farmers are believed to be holding back some of their cattle for later deliveries.

## SALABLE LIVESTOCK AT 12 MARKETS IN DEC.

	Dec., 1955	Dec., 1954
<b>CATTLE</b>		
Chicago	182,147	188,746
Cincinnati	16,471	17,706
Denver	53,149	61,518
Fort Worth	33,768	41,969
Indianapolis	33,635	38,603
Kansas City	99,276	86,392
Oklahoma City	45,874	46,574
Omaha	163,049	167,734
St. Joseph	90,307	82,635
St. Louis NSY	72,028	67,718
Sioux City	105,450	103,073
S. St. Paul	97,013	98,309
Totals	962,158	980,077

<b>CALVES</b>		
Chicago	4,702	6,125
Cincinnati	3,510	4,033
Denver	5,980	5,419
Fort Worth	8,732	15,353
Indianapolis	4,317	6,106
Kansas City	6,828	10,796
Oklahoma City	4,792	9,935
Omaha	6,724	8,016
St. Joseph	4,896	5,112
St. Louis NSY	15,056	17,904
Sioux City	11,827	9,384
S. St. Paul	55,308	57,372
Totals	132,472	155,015

<b>HOGS</b>		
Chicago	355,420	305,371
Cincinnati	67,281	52,623
Denver	15,703	21,722
Fort Worth	5,811	6,911
Indianapolis	201,318	188,929
Kansas City	49,651	40,633
Oklahoma City	7,144	10,801
Omaha	322,098	259,635
St. Joseph	177,477	142,252
St. Louis NSY	286,341	221,083
Sioux City	285,686	251,468
S. St. Paul	408,292	307,292
Totals	2,183,230	1,808,120

<b>SHEEP</b>		
Chicago	57,522	60,548
Cincinnati	3,694	4,364
Denver	42,333	37,422
Fort Worth	24,193	32,255
Indianapolis	18,439	22,199
Kansas City	23,406	26,245
Oklahoma City	5,594	8,715
Omaha	43,398	55,641
St. Joseph	29,831	34,201
St. Louis NSY	35,170	32,215
Sioux City	44,046	49,312
S. St. Paul	82,057	77,341
Totals	413,683	440,458

## BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in Dec., 1955, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Total receipts	16,505	4,307	5,317	41,323
Shipments	10,253	906	2,082	36,887
Local slaughter	6,252	3,401	3,235	4,436

## Champion Steer of Western Stock Show Brings \$3.15 Lb.

The grand champion steer of the National Western Stock Show sold for \$3.15 per lb. to King Soopers in the auction sale of fat stock at Denver.

The steer, shown by Dorothy Fae Siehl of Grinnell, Ia., weighed 1,015 lbs. Last year's grand champion steer sold at \$3 per lb. and the record price was set in 1954 at \$3.50.

Harold R. Henry of Hamilton, Mo., saw his reserve champion steer of the show sell to Safeway Stores at 85c a lb. The steer weighed 995 lbs.

In the fat carload sale, Karl and Jack Hoffman of Ida Grove, Ia., sold their grand champion load of Angus at 35½c a lb. Their reserve grand champion load brought 27c a lb.

The grand champion barrow sold for \$125 per cwt. to Producers Livestock Credit Corp. of Denver. The Poland China, shown by Gerald Anderson of Leland, Ill., weighed 270 lbs.

The reserve grand champion barrow shown by Byron Meech, Beloit, Wis., sold to Pacific Intermountain Express of Denver, for \$26 per cwt. The animal, a Hampshire, weighed 280 lbs.

Producers Livestock Credit Corp. paid \$380 per cwt. for the grand champion wether. The lamb was a Southdown shown by the University of Wyoming.

## HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

Month and Year	Barrows and gilts per 100 lbs.	No. 3 Corn yellow per bu.	Ratios based on barrows and gilts.
Dec. 1955	\$10.73	\$1.250	8.6
Nov. 1955	12.23	1.173	10.4
Dec. 1954	17.30	1.522	11.4
Year 1955	15.16	1.350	11.4
Year 1954	22.13	1.557	14.5

Have you tried:

**KENNETT-MURRAY**  
Livestock Buying  
Service?



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VISIONER

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 28, 1956, as reported to The National Provisioner:

### CHICAGO

Armour, 9,553 hogs; Shippers, 17,142 hogs; and Others, 22,446 hogs.  
Totals: 27,632 cattle, 968 Calves, 49,141 hogs, and 6,353 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,945	880	1,794	2,663
Swift...	3,457	837	4,450	2,666
Wilson...	1,795	...	3,485	...
Butchers...	6,919	115	1,526	199
Others...	2,668	...	644	534
Totals...	18,784	1,832	11,899	6,062

### OMAHA

	Cattle and Calves	Hogs	Sheep
Armour...	7,648	7,820	4,545
Cudahy...	4,476	8,266	3,348
Swift...	5,864	9,726	2,411
Wilson...	4,165	6,486	1,380
Am. Stores...	624	...	...
Cornhusker...	1,141	...	...
O'Neill...	747	...	...
Neb. Beef...	798	...	...
Eagle...	124	...	...
Gr. Omaha...	768	...	...
Hoffman...	37	...	...
Rothschild...	1,344	...	...
Roth...	1,209	...	...
Kingan...	1,485	...	...
Merchants...	140	...	...
Others...	1,268	12,106	...
Totals...	31,829	44,404	11,684

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour...	3,430	605	12,802	2,602
Swift...	4,342	741	9,231	2,415
Hunter...	1,139	...	4,897	...
Hell...	...	...	2,544	...
Krey...	...	...	4,790	...
Totals...	9,911	1,346	34,264	5,017

### ST. JOSEPH

(Week ended Jan. 21, 1956)  
Cattle Calves Hogs Sheep  
Swift... 4,033 310 15,580 3,226  
Armour... 4,868 275 10,155 2,624  
Others... 4,298 2 4,315 ...  
Totals... 12,999 587 30,050 5,850  
\*Do not include 249 cattle, 31 calves, 13,605 hogs and 5,816 sheep direct to packers.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour...	4,144	7	15,493	5,391
S.O. Dr.	...	...	...	...
Beef...	2,765	...	8,704	2,680
Swift...	3,293	...	...	...
Butchers...	676	1	1	...
Others...	9,353	56	19,047	408
Totals...	20,231	64	43,305	8,479

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy...	2,136	47	1,998	...
Kansas...	1,100	...	...	...
Dunn...	156	...	...	...
Dold...	181	...	645	...
Sundowner...	59	...	...	...
Pioneer...	...	...	...	...
Excel...	894	...	...	...
Armour...	179	...	1,433	...
Swift...	...	...	...	...
Others...	967	...	182	94
Totals...	5,672	47	2,825	3,131

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour...	1,840	87	537	676
Wilson...	1,959	179	626	1,709
Others...	2,431	80	1,493	...
Totals...	6,230	346	2,658	2,485
*Do not include 1,513 cattle, 71 calves, 17,876 hogs and 3,132 sheep direct to packers.				

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour...	5,285	3,971	22,703	4,734
Barusch...	1,068	...	...	...
Rifkin...	940	31	...	...
Superior...	1,850	...	...	...
Swift...	6,749	4,086	33,146	3,613
Others...	2,277	4,700	10,755	5,099
Totals...	18,199	12,788	76,804	13,446

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour...	332	...	...	...
Cudahy...	...	...	...	...
Swift...	163	...	...	...
Wilson...	81	...	...	...
Atlas...	1,031	...	...	...
Com'l...	812	1	...	...
Acme...	692	...	...	...
Gr. West...	644	...	...	...
United...	480	2	142	...
Ideal...	445	...	...	...
Others...	3,305	230	744	...
Totals...	7,985	233	886	...

### MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers...	1,351	5,689	5,928	1,797
Butchers...	3,357	1,967	97	343
Totals...	4,708	7,656	6,025	2,140

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall...	...	...	...	...
Schlcht'r...	174	30	...	12
Others...	3,855	975	18,743	...
Totals...	4,029	1,005	18,743	444

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour...	1,516	865	1,044	5,747
Swift...	1,519	705	605	6,823
Bl. Bon't...	329	14	291	...
City...	428	1	128	...
Rosenthal...	133	7	...	46
Totals...	3,925	1,592	2,068	12,616

### TOTAL PACKER PURCHASES

	Week	Prev.	Year
	Jan. 28	week	ago
Cattle...	158,135	182,778	163,893
Hogs...	292,820	319,657	308,225
Sheep...	71,859	86,368	78,715

## CORN BELT DIRECT TRADING

Des Moines, Feb. 1 — Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

### Hogs, U.S. No. 1-3:

120-150 lbs.	\$10.75@13.25
180-240 lbs.	12.75@14.15
240-300 lbs.	11.75@14.00
300-400 lbs.	11.50@12.90

### Sows:

270-360 lbs.	11.50@12.50
400-550 lbs.	10.25@11.50

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Last year
Jan. 26...	74,000	70,000	63,000
Jan. 27...	85,000	57,000	74,000
Jan. 28...	39,000	27,000	43,000
Jan. 30...	63,000	55,000	62,500
Jan. 31...	89,500	44,000	43,000
Feb. 1...	70,000	43,000	53,000

## CALIFORNIA STATE INSPECTED KILL

State inspected slaughter of livestock in California during Dec., as reported to The National Provisioner:

	No.
Cattle	30,893
Calves	21,764
Sheep	22,871
Hogs	23,920

Meat and lard production for December:

	Lbs.
Sausage	4,274,543
Pork and beef	8,126,665
Lard and substitutes	622,527
Total	13,023,735

As of December 31, California had 107 meat inspectors. Plants under state inspection totaled 343, and plants under state approved municipal inspection totaled 84.

Nothing sells  
meat like  
**COLOR**

SMOKED MEATS



Retain color with  
**CERELOSE**  
brand dextrose

Prevents fading in cured meats more effectively than any other sugar

Many meat packers have discovered that with preservatives alone, color fades or darkens from oxidation when the meat is exposed to the air. You can be sure of holding the color of your meats effectively and economically when you use Cerelose® brand dextrose in your curing mixture.

Dextrose acts as a reducing agent, removing oxygen and fixing color so it is stable to light. Research has shown that it does this more effectively than other more expensive sugars.

Over a period of years, actual results reported by leading meat packers who use Cerelose have clearly confirmed the laboratory findings. In luncheon meats, meat loaves, frankfurters, bologna, tongues, corned beef, hams and shoulders, Cerelose produces dependable color.

**CORN PRODUCTS REFINING COMPANY**

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# BULL MEAT BRAND BINDER

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FOR OVER 50 YEARS

## IMPROVES QUALITY INCREASES PROFIT

Formulated from five scientifically-blended and processed grains: corn, wheat, oats, rye and rice . . . Bull Meat Brand Binder . . .

- Absorbs and holds maximum moisture and nourishing meat juices during smoking and cooking
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For specific information, consult your Heller field representative, or write our general offices.

## B. HELLER & COMPANY

Calumet Avenue at Fortieth Street

Chicago 15, Illinois

Serving the Meat Industry Since 1893

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 15 centers for the week ended January 28, 1956, compared:

CATTLE			
	Week Ended	Prev. Week	Cor. Week
	Jan. 28	Week	1955
Chicago...	27,632	26,944	22,497
Kan. City...	20,616	22,652	17,857
Omaha...	30,429	30,869	28,161
E. St. Louis...	10,257	10,244	8,137
St. Joseph...	...	12,094	11,061
St. Louis...	11,359	11,879	8,277
Wichita...	5,781	4,987	4,321
New York & Jer. City...	13,591	13,176	11,508
Okl. City...	8,160	9,685	8,598
Cincinnati...	...	4,680	4,617
Denver...	...	11,258	19,861
St. Paul...	15,922	18,107	15,377
Milwaukee...	4,673	4,434	4,364
Totals	148,400	180,929	164,656

HOGS			
Chicago...	31,999	51,518	40,725
Kan. City...	11,899	11,375	9,296
E. St. Louis...	54,096	14,610	53,818
Omaha...	26,930	35,725	26,898
St. Joseph...	...	38,400	32,916
St. Louis...	29,118	27,293	28,333
Wichita...	13,512	15,220	13,400
New York & Jer. City...	82,843	60,396	51,978
Okl. City...	20,532	22,740	11,937
Cincinnati...	...	17,320	14,387
Denver...	...	16,343	18,468
St. Paul...	55,849	72,965	51,955
Milwaukee...	6,021	7,953	4,042
Totals	312,799	452,058	358,153

SHEEP			
Chicago...	6,355	6,181	4,505
Kan. City...	6,062	7,119	5,621
Omaha...	12,652	14,912	12,754
E. St. Louis...	5,017	6,735	2,904
St. Joseph...	...	18,270	8,964
St. Louis...	6,942	5,724	5,587
Wichita...	3,037	1,908	2,915
New York & Jer. City...	49,632	52,525	48,515
Okl. City...	5,507	4,457	2,549
Cincinnati...	...	515	519
Denver...	...	17,116	17,739
St. Paul...	8,347	8,139	4,771
Milwaukee...	2,140	1,390	1,417
Totals	105,691	145,051	118,751

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter in Canada for week ended January 21:

	Week Ended	Same week
	Jan. 21	1955

CATTLE		
Western Canada...	18,065	16,949
Eastern Canada...	19,177	17,110
Totals	37,242	34,059

HOGS		
Western Canada...	59,608	64,184
Eastern Canada...	63,347	46,911
Totals	122,955	111,095

All-hog carcasses		
graded	131,559	117,557

SHEEP		
Western Canada...	4,493	5,533
Eastern Canada...	5,388	4,790
Totals	9,881	10,323

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 28:

	Cattle	Calves	Hogs*	Sheep
Salable	207	38	...	...
Total (incl. directs)	4,873	3,369	21,925	23,425
Prev. week	...	...	...	...
Salable	212	32	5	...
Total (incl. directs)	6,331	2,961	26,239	25,783

\*Including hogs at 31st St.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Jan. 26...	2,139	360	11,625	2,462
Jan. 27...	502	187	11,493	1,193
Jan. 28...	1,883	77	3,351	108
Jan. 30...	19,363	408	10,863	3,043
Jan. 31...	8,500	400	14,000	4,000
Feb. 1...	13,000	400	14,500	3,000

\*Week  
so far 40,863 1,208 39,363 10,043  
Wk. ago 52,071 1,031 32,410 12,073  
Yr. ago 83,662 1,268 41,582 13,476  
2 years ago 34,677 1,252 32,299 9,124  
\*Including 215 cattle, 5,084 hogs, and 241 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Jan. 26...	3,017	21	3,796	1,095
Jan. 27...	3,518	...	3,597	12
Jan. 28...	179	...	664	718
Jan. 30...	5,325	30	3,900	43
Jan. 31...	5,000	...	4,000	1,500
Feb. 1...	5,000	...	4,000	1,500
Week so far	15,325	30	11,900	3,483
Wk. ago	21,597	53	9,085	5,334
Yr. ago	12,469	103	5,491	5,298
2 years ago	13,333	176	2,836	2,091

TOTAL JANUARY RECEIPTS				
	1956	1955	1954	1953
Cattle	226,544	193,735	193,735	193,735
Calves	9,671	9,289	9,289	9,289
Hogs	343,593	309,861	309,861	309,861
Sheep	69,688	67,206	67,206	67,206

TOTAL JANUARY SHIPMENTS				
	1956	1955	1954	1953
Cattle	105,280	78,238	78,238	78,238
Hogs	107,224	77,292	77,292	77,292
Sheep	33,552	28,585	28,585	28,585

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Feb. 1:

	Week ended	Week ended
	Feb. 1	Jan. 25
Packers' purch...	38,316	35,328
Shippers' purch...	16,394	21,720
Totals	54,710	57,048

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, on Wednesday, Feb. 1, were as follows:

CATTLE:	
Steers, choice	\$19.00@21.00
Steers, com'l & gd.	13.00@18.00
Heifers, choice	18.00@19.00
Cows, util. & com'l.	11.00@13.00
Cows, can. & cut.	10.00@11.75
Bulls, util. & com'l.	14.00@16.00

VEALERS:	
Choice & prime	\$30.00@31.00
Good & choice	24.00@30.00
Calves, gd. & ch.	17.00@21.00

HOGS:	
U.S. 1-3, 180/200	\$14.00@14.75
U.S. 1-3, 200/220	14.00@14.75
U.S. 1-3, 220/240	13.75@14.75
Sows, 270/360	10.75@11.50

LAMBS:	
Gd. & pr., 105/dn.	\$18.00@20.00

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Jan. 28 with comparisons:

	Cattle	Hogs	Sheep
Week to date	294,000	551,000	190,000
Previous week	294,000	642,000	196,000
Same wk. 1955	283,000	504,000	160,000
1956 to date	1,179,000	2,536,000	687,000
1955 to date	1,203,000	2,154,000	704,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Jan. 26:

	Cattle	Calves	Hogs	Sheep
Los Ang.	8,000	500	950	325
N. P'tland	3,560	335	3,060	1,900
San Fran.	1,250	50	800	400

# REINFORCED SOCKETS \* for MAXIMUM STRENGTH

## Ingersoll Stainless Sanitary SHOVELS and SCOOPS

Stand up where others fail

Extra strong! Absolutely sanitary! These are 100% stainless steel shovels and scoops with reinforced sockets to withstand hardest use. Especially designed for meat and food plants—with smooth closed back, seamless welding throughout. Priced right. Your best buy—by far.

- Ingersoll reinforced socket
- 100% stainless steel—seamless welds
- Satin-smooth finish—easy to clean
- Balanced for easier handling, less fatigue
- Wide, natural-grip handle—maximum comfort

REALLY SANITARY! Smooth closed back. Strong steel pad electrically welded to back of base. No crevices to catch food particles. Easy to sterilize.

AVAILABLE FOR PROMPT DELIVERY

Write, wire or phone for prices

## Ingersoll

STEEL DIVISION

BORG-WARNER CORPORATION  
New Castle, Indiana

Also makers of high carbon, heat treated shovels, spades and scoops

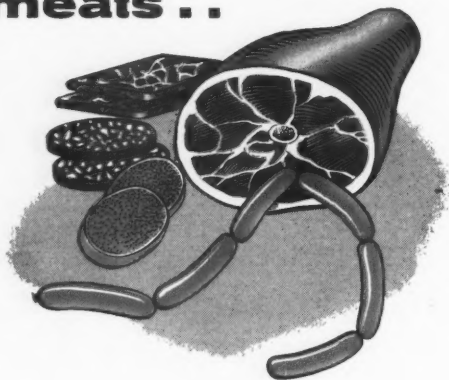
SQUARE POINT SHOVEL (No. 2 and No. 4)

ROUND POINT SCOOP (No. 2)

SQUARE POINT SCOOP (No. 2 and No. 4)

\* PATENT APPLIED FOR

tender . . tasty . .  
appetizing  
meats . .



CURED WITH **Clinton<sup>®</sup>**  
BRAND DEXTROSE

For improved color, flavor and tenderness  
... many leading packers use Clinton  
Brand Dextrose for their hams, sausage and  
luncheon meats.

Some packers use Clinton in their curing  
solutions ... some use it in their "dry-cure"  
mixes ... others use it as a flavor carrier  
and curing ingredient for sausages and  
luncheon meats. All like the results  
Clinton gives.

And you can depend on Clinton—with  
nearly half a century's experience in mak-  
ing fine products from corn—to give you  
top quality—always.



...and  
remember : technical service in  
: connection with your  
: specific problems is  
: available upon request.

**Quality products**

FROM THE WORLD'S CORN CENTER



**CLINTON FOODS INC.**  
Corn Processing Division  
CLINTON, IOWA

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended January 28, 1956 compared was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup> .....	13,591	9,906	62,843	49,632
Baltimore, Philadelphia .....	8,624	1,035	31,747	2,509
Cin., Cleve., Detroit, Indpls. ....	18,701	5,463	116,630	16,673
Chicago Area .....	27,530	6,340	50,004	7,538
St. Paul-Wis. Area <sup>2</sup> .....	31,048	30,912	116,799	18,230
St. Louis Area <sup>3</sup> .....	15,212	2,870	90,395	11,395
Sioux City .....	11,644	36	27,445	6,898
Omaha Area .....	35,317	843	79,880	21,681
Kansas City .....	17,444	2,229	35,081	12,883
Iowa-Sou. Minnesota <sup>4</sup> .....	31,743	14,295	239,467	38,242
Lou'., Evan'., Nash'., Meph's. ....	8,160	6,591	53,975	...
Georgia-Alabama Area <sup>5</sup> .....	6,392	2,372	33,679	...
St. J'ph., Wichita, Okla. City ....	21,699	3,322	60,088	14,137
Ft. Worth, Dallas, San Antonio. ...	13,265	5,843	27,145	15,282
Denver, Ogden, Salt Lake City. ...	17,808	781	18,369	25,259
Los Angeles, San Fran. Areas <sup>6</sup> ..	30,030	3,280	38,671	33,985
Portland, Seattle, Spokane .....	7,740	504	22,734	5,321
Totals .....	314,938	96,622	1,105,042	279,155
Totals previous week .....	325,741	99,074	1,353,905	268,959
Totals same week 1955 .....	291,186	94,959	1,078,635	238,965

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended January 21, compared with the same time 1955, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK- YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1956	1955	1956	1955	Grade B <sup>1</sup> Dressed	1956	1955	Heavyweights
Toronto .....	\$18.49	\$19.60	\$27.60	\$25.38	\$22.10	\$26.38	\$21.67	\$23.21
Montreal .....	17.70	20.50	26.25	24.15	22.20	27.35	16.50	19.60
Winnipeg .....	17.49	19.25	26.26	26.30	19.50	23.25	18.22	17.41
Calgary .....	16.69	18.74	17.74	20.49	18.79	22.80	17.55	17.84
Edmonton .....	16.00	18.75	20.03	20.50	19.40	23.50	17.40	18.85
Lethbridge .....	17.25	19.30	16.25	20.50	18.57	23.00	17.05	17.50
Pr. Albert .....	16.30	17.75	22.60	20.50	18.00	21.85	...	15.50
Moose Jaw .....	16.15	18.00	...	20.00	18.00	21.90	...	...
Saskatoon .....	16.25	18.00	21.00	23.50	18.00	22.00	15.85	17.00
Regina .....	16.50	17.20	20.00	21.75	18.00	22.00	...	16.00
Vancouver .....	17.10	18.55	17.05	18.40	...	23.90	17.50	18.75

\*Canadian Government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama and Jacksonville, Florida during the week ended Jan. 27:

	Cattle	Calves	Hogs
Week ended Jan. 27 .....	2,392	938	19,174
Week previous five days .....	3,303	1,211	21,740
Corresponding week last year .....	3,356	1,000	12,856

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Feb. 1 were as follows:

<b>CATTLE:</b>	
Steers, pr., all wts. \$17.50@22.25	
Steers, choice .....	18.25@22.00
Steers, good & ch. ....	19.00@22.00
Steers, com'l .....	None qtd.
Heifers, prime .....	None qtd.
Heifers, choice .....	17.00@19.50
Cows, util. & com'l. ....	11.00@13.00
Cows, can. & cut. ....	9.75@11.00
Bulls, util. & com'l. ....	12.00@13.50
Bulls, cutter .....	10.00@12.00

<b>HOGS:</b>	
U.S. 1-3, 180/200 .....	\$13.50@14.50
U.S. 1-3, 200/220 .....	13.75@14.50
U.S. 1-3, 220/240 .....	13.75@14.50
U.S. 1-3, 240/270 .....	13.00@12.25
Sows, 270/360 lbs. ....	12.00@12.25

<b>LAMBS:</b>	
Ch. & pr., woolled .....	\$18.75@19.25

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, on Wednesday, Feb. 1 were as follows:

<b>CATTLE:</b>	
Steers, ch. & pr. ....	\$17.25@18.50
Steers, com'l & gd. ....	13.50@16.00
Heifers, gd. & ch. ....	15.50@17.25
Cows, util. & com'l. ....	10.50@13.00
Cows, can. & cut. ....	8.50@10.50
Bulls, util. & com'l. ....	12.50@14.50

<b>VEALERS:</b>	
Choice & prime .....	None qtd.
Good & choice .....	\$20.00@23.00
Calves, gd. & ch. ....	16.00@18.50

<b>HOGS:</b>	
U.S. 1-3, 180/200 .....	\$13.75@14.50
U.S. 1-3, 200/220 .....	13.75@14.50
U.S. 1-3, 220/240 .....	13.75@14.50
Sows, 270/360 .....	11.50@11.75

<b>LAMBS:</b>	
Gd. & pr., 105/dn. ....	\$17.00@19.50

THE NATIONAL PROVISIONER

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, January 31 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L.N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
<b>HOGS (Including Bulk of Sales):</b>					
<b>BARROWS &amp; GILTS:</b>					
<b>U.S. No. 1-3:</b>					
120-140 lbs.	\$11.75-13.00	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	12.75-13.75	None qtd.	\$12.25-13.50	\$12.50-14.00	None qtd.
160-180 lbs.	13.50-14.50	\$13.00-15.00	13.00-14.50	13.00-14.75	\$12.75-13.75
180-200 lbs.	14.25-14.75	14.25-15.00	14.00-14.50	14.00-14.75	13.50-14.75
200-220 lbs.	14.00-14.75	14.00-15.00	14.00-14.50	14.00-14.75	13.50-14.75
220-240 lbs.	13.50-14.75	14.00-15.00	14.00-14.50	14.00-14.75	13.25-14.75
240-270 lbs.	12.75-14.50	13.25-14.00	13.25-14.00	13.50-14.25	12.75-14.00
270-300 lbs.	12.25-13.25	12.75-13.50	12.75-13.50	13.00-13.75	12.25-13.50
300-330 lbs.	12.00-12.50	12.50-12.75	12.25-13.00	12.50-13.25	None qtd.
330-360 lbs.	None qtd.	12.25-12.50	12.00-12.50	12.00-12.75	None qtd.
<b>Medium:</b>					
160-220 lbs.	None qtd.	None qtd.	None qtd.	10.75-13.75	12.50-13.25
<b>SHOWS:</b>					
<b>Choice:</b>					
270-300 lbs.	11.50 only	None qtd.	11.25-11.50	11.00-12.25	11.50-12.00
300-330 lbs.	11.50 only	12.00 only	11.25-11.50	11.00-12.25	11.25-11.50
330-360 lbs.	11.25-11.50	11.50-11.75	11.00-11.25	11.00-12.25	11.00-11.25
360-400 lbs.	11.00-11.25	11.00-11.50	10.75-11.00	11.00-12.25	11.00-11.25
400-450 lbs.	11.00 only	10.75-11.25	10.50-10.75	11.00-12.25	10.75-11.00
450-550 lbs.	10.25-11.00	10.25-11.00	10.25-10.75	10.25-11.25	10.00-10.75

## SLAUGHTER CATTLE & CALVES:

<b>STERS:</b>					
<b>Prime:</b>					
700-900 lbs.	21.75-23.75	None qtd.	None qtd.	22.00-23.50	None qtd.
900-1100 lbs.	21.75-23.75	24.00-24.75	21.75-23.75	22.00-23.75	21.00-21.50
1100-1300 lbs.	21.00-23.25	23.25-24.75	20.50-23.00	21.25-23.25	20.50-21.50
1300-1500 lbs.	19.50-22.00	19.75-23.50	18.75-21.50	19.00-22.75	20.00-20.50
<b>Choice:</b>					
700-900 lbs.	18.50-21.75	19.50-22.75	18.75-21.75	18.50-22.00	19.00-21.50
900-1100 lbs.	18.50-21.75	19.50-22.75	18.00-21.75	18.50-22.00	19.00-21.00
1100-1300 lbs.	17.50-21.50	18.50-22.25	17.00-21.00	17.50-21.00	18.50-21.00
1300-1500 lbs.	16.50-20.50	17.50-21.50	16.50-20.50	16.75-21.25	17.00-18.50
<b>Good:</b>					
700-900 lbs.	16.00-18.50	15.50-19.00	15.75-18.75	15.50-17.00	16.00-17.50
900-1100 lbs.	16.00-18.50	15.50-19.00	15.25-18.00	15.50-17.00	15.00-17.50
1100-1300 lbs.	15.00-18.50	15.00-19.00	14.75-17.00	15.00-16.50	15.50-17.00
<b>Commercial:</b>					
all wts.	14.00-16.00	13.00-16.00	14.00-15.75	13.25-16.00	13.00-14.50
<b>Utility:</b>					
all wts.	12.00-14.00	11.50-13.00	12.00-14.00	11.75-13.25	11.50-13.00
<b>HEIFERS:</b>					
<b>Prime:</b>					
600-800 lbs.	None qtd.	None qtd.	21.00-21.50	None qtd.	None qtd.
800-1000 lbs.	20.75-21.75	20.75-22.00	20.50-21.25	None qtd.	None qtd.
<b>Choice:</b>					
600-800 lbs.	18.50-20.75	18.00-21.50	17.75-20.50	None qtd.	18.00-20.00
800-1000 lbs.	18.00-20.75	17.75-21.00	16.75-20.50	17.00-20.00	17.50-19.00
<b>Good:</b>					
500-700 lbs.	15.50-18.50	15.00-18.00	15.25-17.75	15.50-18.00	15.50-16.50
700-900 lbs.	15.00-18.50	15.00-18.00	15.00-17.75	15.00-17.75	15.50-16.50
<b>Commercial:</b>					
all wts.	13.00-15.50	12.50-15.00	13.50-15.25	13.00-15.50	13.00-14.50
<b>Utility:</b>					
all wts.	11.50-13.00	10.50-12.00	12.00-13.50	11.50-13.00	11.50-13.00
<b>COWS:</b>					
<b>Commercial:</b>					
all wts.	12.00-13.00	12.00-13.00	12.00-13.00	11.00-12.50	12.00-13.00
<b>Utility:</b>					
all wts.	11.00-12.00	10.50-12.00	11.00-12.00	10.25-11.00	11.00-12.00
<b>Can. &amp; cut.</b>					
all wts.	9.00-11.00	9.00-11.00	10.00-11.50	9.00-10.25	9.00-11.00
<b>BULLS (Yrks. Excl.) All Weights:</b>					
Good	None qtd.	None qtd.	12.00-13.00	11.50-13.00	12.50-13.50
Commercial	13.50-14.50	15.25-16.00	13.75-14.50	13.75-14.50	13.50-14.50
Utility	12.50-13.50	13.75-15.25	12.50-13.75	12.00-13.50	14.50-16.00
Cutter	11.00-12.50	12.50-13.75	11.00-12.50	10.50-12.00	13.50-15.50
<b>VEALERS, All Weights:</b>					
Ch. & prime	30.00-34.00	28.00-32.00	24.00-28.00	20.00-24.00	28.00-30.00
Com'l & gd.	16.00-24.00	20.00-26.00	16.00-24.00	15.00-20.00	15.00-22.00
<b>CALVES (500 Lbs. Down):</b>					
Ch. & prime	20.00-24.00	18.00-22.00	16.00-20.00	15.00-18.00	18.00-22.00
Com'l & gd.	15.00-20.00	13.00-18.00	12.00-16.00	12.00-15.00	12.00-18.00
<b>SHEEP &amp; LAMBS:</b>					
<b>LAMBS (110 lbs. Down):</b>					
Ch. & prime	20.00-20.75	20.00-21.00	19.00-20.00	19.25-20.25	19.50-20.25
Gd. & choice	19.00-20.25	19.25-20.25	18.50-19.50	18.00-19.25	18.50-19.50
<b>LAMBS (105 lbs. Down) (Shorn):</b>					
Ch. & prime	19.25-20.00	18.50-19.25	18.00-18.75	19.00-20.00	18.50-19.25
Gd. & Choice	18.50-19.50	18.00-18.75	17.00-18.00	17.50-19.00	17.50-18.50
<b>EWES:</b>					
Gd. & choice	4.50-5.50	6.50-8.00	4.50-5.00	4.50-5.50	4.50-5.50
Cull & util.	3.50-4.50	4.50-6.50	3.50-4.50	3.50-4.50	3.00-4.50

Welcome, W.S.M.P.A.

## KEEBLER ENGINEERING CO.

Manufacturers of Meat Packing Machinery and Equipment

1910 W. 59th St.

Chicago 36, Ill.

# fit for a king!



THERE's a lot of tradition packed into good Smoked Link Sausage . . . the know-how it takes to make them and their time-honored ingredients. Natural Spices have been important in sausage making for centuries because they have remained the very best seasoning ingredients.

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American Spice Trade Association

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The most complete line available. Over 100 sizes, 10 different shapes. All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

## HAM BOILER CORPORATION

OFFICE AND FACTORY, PORT CHESTER, N. Y.

HAM BACON LARD SAUSAGE

SINCE 1876

**"Partridge"**

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LEADING PACKERS specify: **AIR-O-CHEK**  
The casing valve with the internal tapering lever

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Operator holds casing on nozzle and controls flow with same hand

**AIR-WAY PUMP & EQUIPMENT CO., 4501 W. Thomas St., Chicago 51, Ill.**

The ham that's already baked

... for full, mellow flavor and aroma

**Morrell PRIDE E-Z-CUT HAM**  
Fully Cooked

FULLY COOKED HOLD IN REFRIGERATOR  
MADE BY JOHN MORRELL & CO.  
GENERAL OFFICES, OTTUMWA, IOWA

**Morrell PRIDE E-Z-CUT HAM**  
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BY JOHN MORRELL & CO., OTTUMWA, IOWA, SIOUX FALLS, SO. DAKOTA, ESTHERVILLE, IOWA, AND MADISON, SO. DAKOTA  
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### POSITION WANTED

**MANAGER:** Beef, lamb, veal plant or department. Highly experienced in all phases of management, buying, operation, grading, cutting, costs, sales. Excellent sales associations throughout country, carload, L.C.L. shipments. Presently employed as beef manager of large plant. 20 years' experience. Prefer west coast, Florida, Texas or Foreign. Will consider other locations. Best references. W-23, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** 25 years' experience, beef, pork, lamb, veal, sausage, canned meats, specialties. Know costs, yields and credits. W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**CASING EXPERT:** Thoroughly experienced. Free to sell sausage manufacturers anywhere. Available. W-42, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**SALESMAN:** Chicago area. Experienced in selling to meat packers, to sell casing tying machines and equipment for established expanding manufacturer. Send complete resume, including past experience in meat industry, desired salary or commission, travel compensation, etc. Car a necessity. W-27, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**YOUNG TO MIDDLE AGED:** Aggressive, sharp, hard hitting salesman. Territory would be southern Michigan, including Detroit. Main product: Competitively priced pork. Not a B.A.I. house. Would be responsible to top office only. Right man can write his own ticket. W-28, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**WANTED:** Plant manager or superintendent for small government inspected meat packing plant located in city in upstate New York, slaughtering cattle and calves. Must have knowledge of all phases and operation of plant including sausage and rendering. Excellent opportunity for qualified man. State background and salary desired in first letter. W-43, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

**BEEF MANAGER**  
Wanted to take charge of beef department. Must know grading, cuts, boning and costs. Wholesale and route selling background necessary. Give experience, education, age and salary expected in first letter. SHEN VALLEY MEAT PACKERS INC., Timberville, Virginia.

**COOLER SALESMAN:** Wanted for Los Angeles meat packer. Prefer man who knows beef well, both cows and steers, and also has a good knowledge of breaking beef. Permanent position has large possibilities for future. Write or phone Ludlow 7-0271, GOLDRING PACKING Co., Inc., Los Angeles, Calif.

**SALESMEN:** Canned and smoked meats. To sell Agar canned and smoked meats and Vigo Danish canned meats in well established territories. Metropolitan New York and North Jersey. Salary commensurate with experience. Insurance and retirement benefits. CAN-MEAT CORPORATION, 100 Pine St., Verona, New Jersey, Phone Montclair 3-4700.

**SALES MANAGER:** Smoked and fresh meats. Excellent opportunity for young aggressive man to advance into top management with fast growing national distribution company. Insurance and retirement benefits. Write stating age, experience, expected starting salary. W-44, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

**DRAFTSMEN WANTED:** Experienced in packing-house work. Good salary. Air conditioned office in Chicago. State training and experience. Henschien, Everds & Crombie, 59 E. Van Buren St., Chicago 5, Ill.

### HELP WANTED

**PLANT MANAGER**  
For small California killing and processing plant employing 35 people. Prefer man in late 30's or early 40's with big packer background. Needs strong experience in pork and sausage. Substantial benefits. Write Box W-34, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill. or call EXbrook 2-5875, San Francisco, for interview during western meat packers' convention Feb. 14th to Feb. 17th. All replies held in strict confidence.

**MID-EASTERN PACKER:** Desires top representative in the greater Philadelphia area for full line sausage and canned meat products for sale out of Philadelphia cooler, by local Philadelphia truck delivery. Write giving experience and salary expectations to Box W-35, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES MANAGER:** Southern meat packer wants manager to operate small branch with three or four salesmen. Strictly selling, no processing. Good fishing, good climate, good opportunity for right man. All replies confidential. Reply to W-37, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF KILLING WORKING FOREMAN**  
wanted for small Iowa plant. State age, experience, give references and salary wanted. W-36, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING FOREMAN:** In three cooker, two expeller, all conveyor plant in New York area. In reply, give age, experience and salary desired. W-38, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

**WORKING FOREMAN:** In three cooker, two expeller, all conveyor plant in New York area. State age, experience and salary desired. Box W-50, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

**INDUSTRIAL ENGINEER:** Wanted by large independent eastern processor—emphasis on time study and methods work. Excellent opportunity. W-45, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

yellow  
aroma



## CUT AM

off & Co.

SO. DAKOTA.

A

k - Beef - Lamb

All Classified  
Box Number.

N ADVANCE.  
R.

processing plant  
late 30's or  
ground. Needs  
age. Substan-  
E NATIONAL  
Chicago 10.  
Francisco, for  
packers' conven-  
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top represent-  
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ducts for sale  
Philadelphia  
ance and salary  
TIONAL PRO-  
Chicago 10, Ill.

packer wants  
with three or  
no processing.  
opportunity for  
ni. Reply to  
ONER, 15 W.

FOREMAN  
e age, experi-  
wanted. W-36,  
15 W. Huron

cooker, two ex-  
York area. Is  
salary desired.  
ONER, 18 E.

cooker, two  
w York area.  
desired. Box  
ONER, 18 E.

by large in-  
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ONER, 18 E.

DIVISIONER